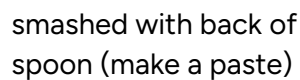


Creamy, Rich and Hearty

Serves: 8

Directions:

1. In a large soup pot, add EVOO and Mushrooms. Begin browning over a medium low heat. 6- 8 minutes
2. Add the onion and continue to brown slowly 3-4 minutes.
3. Add white wine and scrape the bottom of the pot to loosen any brown bits. (optional)
4. Add celery, carrots and both Black Garlic and sliced garlic. Add dry Italian herbs. Mix and cook for 2-3 minutes.
5. Add chicken stock/broth, water and butter. Adjust the heat and bring to a boil. Now add the Orzo (corn and green beans if desired) and stir. Stir often to avoid sticking to the bottom of the pot.
6. Maintain a simmer until it begins to thicken, add grated parmesan and fresh parsley. Salt and Pepper as desired.
7. Serve when it's thick and creamy, top with grated pecorino.



- ½ cup white wine (optional)
- 1 quart organic chicken stock or broth
- 6 cups water
- 1 cup fresh green beans cut
- 1 16 oz package of Orzo
- ¼ cup Evoo
- ½ stick butter
- 2 Tbs dry mixed Italian herb seasoning



- ¼ cup fresh chopped parsley
- ¼ cup grated parmesan
- serve and top with fresh grated pecorino.



*Optional Additions:

Add 1 Lb ground beef, Italian sausage, or chicken.

I love the addition of sweet corn kernels and fresh cut green beans.

Traditionally this is topped with a high quality EVOO and grated Pecorino.

Note: orzo tends to absorb broth and thicken as it sits. If you'd like a soupier texture I suggest to have warm broth on the side and ladle into each bowl when served. We also do this when reheating the next day.