**MANESTRA (ORZO) WITH LAMB (STEW)**

**1 1b. lamb, cut into cubes 3 cloves garlic, minced**

**1 med onion, diced 1 tsp. cinnamon**

**32 oz. carton of beef, chicken or veg. broth 2 cups uncooked orzo**

**15 oz. can tomato sauce 1 Tbsp. olive oil**

**2 oz. red wine ½ tsp. oregano**

**1 Tbsp. tomato paste 1 large bay leaf**

**½ tsp. pepper or to taste 1 tsp. salt or to taste**

**Brown lamb and onions in large stock pot in olive oil. Add garlic, until fragrant. Add broth, tomato sauce, tomato paste mixed with the wine. Add spices and let simmer for a few minutes. Add the broth and bring to boil. Add orzo. If orzo becomes too thick add more broth. Cook on low heat for approximately 30-45 minutes, stirring often until a thick consistency and lamb shreds easily with a fork.**

**Serve plain with Greek/Italian bread or grated parmesan/Romano or cheese of your choice. If serving with cheese, place on plate and pour minestra over the cheese, melting the cheese.**