



## **AUTUMN HARVEST ORZO**

**APPLE-CINNAMON, PUMPKIN, PARSLEY-SAGE & BEET FLAVORED ORZO**

### **WARM AUTUMN HARVEST RECIPE**

Recipe Ingredients:

½ lb. Autumn Harvest Orzo cooked el dente (6-8 minutes)

1 cup pumpkin puree

1 cup vegetable or chicken broth

1/3 cup milk

12 sage leaves, chopped

1 shallot, diced

1 tbs. unsalted butter

Salt and pepper to taste

1/3 cup parmesan cheese

Directions:

Saute shallots and sage in butter for about 5 minutes over medium heat. Add the milk and half the broth. Simmer for 5 more minutes. Stir in the pumpkin puree add salt and pepper and remaining broth. Simmer for about ten minutes to desired thickness. Stir in parmesan, toss with orzo and serve

Pasta Ingredients: Organic Durum Semolina, Organic Applesauce, Organic Pumpkin Puree, Organic Beet Powder, Organic Parsley, Organic Sage, Organic Cinnamon, Organic Nutmeg, Natural Wheat Protein, Water

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