

Saffron Orzo

No special story – we found this through the magic of Google! It mixes well with the Dijon sauce from the Chicken.

Ingredients

4 cups chicken stock
1 teaspoon saffron threads
1 pound dried orzo
¼ cup extra-virgin olive oil
½ lemon, juiced
1 teaspoon salt
1 teaspoon freshly ground black pepper
¼ cup chopped flat leaf parsley

In a large pot, bring the chicken stock to a boil over high heat. Reduce the heat to low, bringing the stock to a simmer. Add the saffron, stir, and allow the saffron to bloom, about 5 minutes. Return the heat to medium and the stock to a boil, then add the orzo and cook until tender but still firm to bite, stirring occasionally, about 8 to 10 minutes. Drain orzo and transfer to a large bowl. Add the olive oil, lemon juice, salt, pepper and parsley. Toss to combine. Serves 6

Roasted Vegetable Medley

Simple and delicious.

Ingredients

6 oz. Crimini mushrooms
2 red peppers
1 yellow pepper
1 medium red purple onion
3 tablespoons extra-virgin olive oil
Salt
Black pepper, ground fresh from the mill

Preheat oven to 400 degrees.

Cut the peppers along their folds in lengthwise sections (8 to a pepper). Scrape away and discard the pulpy core. Peel the onion and cut into 8 wedge shaped sections. Place the vegetables in a baking dish, drizzle with EV olive oil, sprinkle with salt and fresh pepper and toss till coated. Bake in oven at 400 degrees for 30 to 40 minutes, tossing once more halfway through cooking time.

Serves 4