



Prosciutto Orzo

1 cup orzo
2 oz extra virgin olive oil
6 oz. broccoli florets
1/4 cup balsamic vinegar
3 cloves garlic, sliced
3 oz. prosciutto
toasted bread crumbs to taste

Cook orzo according to directions on package, drain and reserve about 1 cup of pasta water. In a medium saute pan, heat up oil with garlic and add in broccoli and slowly add in pasta water. Once broccoli has softened, add in balsamic, orzo and prosciutto. Mix and top with bread crumbs.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

