

A recipe from



Orzo with Portabello Mushrooms

Ingredients

3 c. organic chicken stock
2 Tbsp. unsalted butter
2 Tbsp. Racconto extra-virgin olive oil
1 Tbsp. Racconto chopped garlic
4 Portobello mushrooms, diced
1 yellow onion, minced
Racconto Sea salt
2 c. Racconto Orzo
3/4 c. good quality white wine
1/2 c. crumbled gorgonzola
1/3 c. grated Parmigiano-Reggiano
Freshly cracked pepper



Preparation

Bring the chicken stock to a bare simmer in a saucepan. Meanwhile, heat the butter and olive oil in a medium pot over medium heat. Add the garlic and sauté until golden, 1 minute. Add the mushrooms, onions and 1 teaspoon sea salt and sauté for 8 minutes. Stir in the orzo and cook for 2 minutes. Deglaze with the wine and cook until the wine has reduced completely. Ladle in the simmering broth, 1/2 cup at a time, stirring constantly until the rice absorbs all the broth before adding more. Repeat until all the broth has been added and the orzo is al dente, about 20 minutes. Stir in the cheeses and a pinch of sea salt and pepper. Spoon the orzo into bowls and enjoy.