



Zucchini Orzo Pie

INGREDIENTS

2-3 Zucchini, cubed
1/2 box Orzo (6 oz)
1 deep dish Frozen pie crust
1.5 c grape, cherry or your favorite tomatoes
1 - 1.5 c Mozzarella, shredded
2-3 cloves, garlic, finely chopped
3 qts Chicken or Vegetable stock, you can also use water
salt, pepper to taste
1/2 t dried oregano
pinch red pepper flakes, optional
Olive oil

INSTRUCTIONS

1. In a 350 degree oven, blind bake the crust, dotting with a fork the sides and bottom so it doesn't bubble up.
2. Cut up the zucchini and tomatoes and grate the cheese and set them aside.
3. Sauté the zucchini in garlic and olive oil. Add salt, pepper, dried oregano and cook until tender.
4. Once the zucchini is cooked add the chicken or vegetable stock and the orzo. After all the liquid is absorbed and the orzo is tender, spoon it into the pie crust.
5. Top with the chopped tomatoes and the shredded mozzarella.
6. Bake in a 350 degree until the cheese is nice and bubbly, about 15-20 minutes. Let cool slightly before slicing it up.

Serve it up for a lunch or dinner with salad or veggies on the side. As with most of my recipes, swap out for what you have. Here are some ideas.

Orzo = Israeli couscous, pastina, Arborio rice

Zucchini = summer squash, spinach, escarole, eggplant... well, any vegetable really

Mozzarella = Fontina, goat cheese, feta