

Chicken Sausage and Zucchini Orzo

Ingredients

- 2 TBS olive oil
- 13 oz package of sweet Italian Chicken Sausage
- 2 medium zucchini, diced
- ½ sweet yellow onion
- 1 ½ cups dried orzo
- 3 cups chicken or vegetable broth
- ¾ cup grated parmesan cheese
- 2 cloves minced garlic
- Salt and pepper to taste

Directions

1. Heat 2 TBS of olive oil in a large skillet over medium heat.
2. Cut sausages into ½ inch rounds and add to the skillet
3. Heat chicken broth in the microwave for 5 minutes.
4. While chicken broth is heating, dice onion and add the skillet, followed by garlic cloves. Cook for about 2 minutes. While it cooks, dice zucchini.
5. Add zucchini to the skillet, followed by orzo. Chicken broth should be boiling now in the microwave and you'll add it all to the skillet. (this helps cut down on the cooking time)
6. Mix ingredients together gently, and bring to a boil (if not already boiling) and reduce heat to a simmer and cook for about 10 minutes, stirring occasionally.
7. While pasta is cooking, make a salad of your choice.
8. Turn off heat, and gently mix in parmesan cheese.
9. Enjoy!

MADE WITH LOVE

by Teresa Forchard