

SPINACH ORZO



Ingredients:

4	Quarts	Water
2	Tablespoons	Salt
2	Cups	Orzo, uncooked
2	Tablespoons	Olive oil
2	Tablespoons	Butter
½	Teaspoon	Dried basil
½	Teaspoon	Red pepper flakes
1	10 oz. bag	Fresh baby spinach
1	Teaspoon	Salt
1	Tablespoon	Balsamic vinegar

Directions:

1. Bring 4 quarts of salted water to a boil. Add orzo and cook 8 minutes. Drain and set aside.
2. Heat olive oil and butter in a large skillet over medium-high heat, stirring to combine. Add remaining ingredients (except vinegar), cover and cook until spinach is wilted.
3. Toss spinach mixture with orzo and balsamic vinegar. Portion onto serving plates. Top with Tuscan Chicken, if desired.