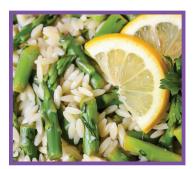
LEMONY ORZO PASTA WITH ASPARAGUS









INGREDIENTS:

- 4 cups water
- 1 1/2 cups Orzo pasta
- 1 bunch of asparagus stalks cut into bite size pieces
- Zest and juice of 1 lemon

INSTRUCTIONS:

- 1. Bring water to boil in large saucepan.
- 2. Add Orzo and cook until slightly tender, about 10 minutes.
- 3. Toss asparagus into water with the Orzo. Continue to cook another 2-3 minutes until asparagus is fork tender.
- 4. Drain and pour pasta and asparagus back into pan.
- 5. Add lemon juice and zest, parmesan and butter. Stir until blended.
- 6. Add salt and pepper to taste.
- 7. Eat and enjoy!

Yield: 6 servings Source: The Laughing Spatula

The ingredients for this recipe can be purchased with CalFresh benefits. To learn more about or how to apply for CalFresh benefits, call Humboldt County DHHS Social Services at 1-877-410-8809 or visit benefitscal.com.

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- 1/3 cup grated parmesan
- **3** Tablespoons butter
- Salt and pepper to taste .





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