



FUSTINI'S[®]

Orzo Agrodolce Vegetables

Ingredients

- 1 1/2 cups dried orzo
- 2 tablespoons [Fustini's Gremolata olive oil](#)
- Salt and pepper
- 1 pound asparagus, peeled and cut into 1" pieces
- 3 large carrots, peeled and cut into 3" strips
- 1 medium yellow onion, peeled and very thinly sliced
- 2 cups cauliflower, broken into small florets
- 2 cups broccoli, broken into small florets
- 2 cups cherry tomatoes
- 1 cup feta cheese
- 3 cups spinach or greens
- 1 tablespoon lemon juice
- 3 tablespoons [Fustini's Shiitake Agrodolce](#)

Directions

Step 1.

Cook the orzo according to the package instructions and set aside to cool, stirring occasionally. Heat 1 tablespoon Fustini's olive oil in a large non-stick skillet set over medium-high heat. Add the carrots and asparagus to the hot pan, sprinkle with a bit of salt and pepper, and sauté for about 2 minutes, just until they are crisp-tender. Remove cooked veggies out of the pan and into a large bowl. Place the pan back on the heat and add about 1 teaspoon more oil if the skillet is dry. Add the sliced onion, and cook until lightly brown, remove and add to the carrots and asparagus. Repeat with cauliflower and broccoli florets and again with tomatoes until they blister.

Step 2.

Add the spinach greens to the bowl with the other vegetables. Squeeze about 1 tablespoon of lemon juice over the vegetables and toss to combine. Add the cooked orzo and feta cheese to the bowl with the vegetables and gently stir to combine. Place onto serving plates and garnish with Shiitake Agrodolce.