



Creamy Mushroom

Orzo with Ham



12 servings



45 minutes

prep and cook

INGREDIENTS

- 1# Bell's Mill Boneless Buffet Ham
- 2 Cups Uncooked Orzo
- 1# Mushrooms Fresh
- 3 1/2 Cups Chicken Stock
- 1 Cup Heavy Cream
- 1/2 Cup Dry White Wine
- 1/2 Cup Grated Parmesan Cheese
- 2 Tbsp Butter
- 2 Cloves Garlic Minced
- 1 Tbsp Finely Diced Parsley
- 2 tsp Finely Diced Fresh Thyme
- 1 Finely Diced Medium Onion
- Olive Oil
- Salt & Pepper

NOTES

Buffet ham not required. Great recipe for leftover ham.

DIRECTIONS

1. Sauté mushrooms in olive oil in large pot. Season with salt and pepper.
2. Melt in 1 Tbsp butter, then add in onion. Once softened add in garlic and ham (diced). Fry for one minute then add wine. Simmer for 5 minutes or until reduced by 75%.
3. Pour in the orzo, stock, and cream. Add in parsley, thyme, salt, and pepper. Stir well and bring to a simmer.
4. Stir frequently until orzo is cooked and sauce has thickened.
5. Remove from heat and stir through your second Tbsp of butter and your parmesan.
6. Serve with extra parmesan and parsley!



Nutrition Facts

Serving Size 1 Sliced Slice (13g)

Servings Per Container About 16

Amount Per Serving

Calories 70

% Daily Value*

Total Fat 0g

Saturated Fat 2.5g

Trans Fat 0g

Cholesterol 10mg

Sodium 200mg

Total Carbohydrate 0g

Protein 0g