

ORZO W/MUSHROOM, SNOW PEAS, & PINE NUTS

(Adapted from Foodnetwork.com)

The Cooks Next Door

2 tsp. olive oil

2 shallots minced

1 lb. assorted fresh mushrooms, sliced thinly

1/2 lb. of fresh snow peas, julienned

3/4 c. toasted pine nuts

1 lb. orzo, cooked according to box directions

1 Tb. of butter, optional

Salt and freshly ground black pepper

Heat olive oil in a saute pan. Add shallots and saute. Add mushrooms and saute until brown. Add snow peas and cook for 1 minute. Add pine nuts. Add mixture to the orzo. Butter may be added, to taste. Season with salt and pepper, to taste.