

Baby Kale Trio with Orzo and Olives

Servings: 25

INGREDIENTS

- 6 Cross Valley Farms® Navel Oranges
- 2 oz Glenview Farms® Butter, melted
- 36 oz Roseli® Orzo Pasta
- 3 cloves Cross Valley Farms® Garlic, minced
- 7 c vegetable stock
- 3/4 t Monarch® Salt
- 3/4 t Monarch® Hot Red Pepper Flakes
- 4 c pitted Roseli® Kalamata Olives, halved
- 6 c Cross Valley Farms® Baby Kale Trio
- 3/4 c Cross Valley Farms® Green Onions, thinly sliced

Cross Valley Farms® Strawberries (optional)

PREPARATION

1. Cut oranges into segments, saving juice to measure 1 1/2 cups.
2. Toast orzo in melted butter over medium heat until about half of the grains are golden. Stir in garlic and cook until softened.
3. Add juice, stock, salt and pepper flakes. Bring to a boil. Reduce heat and simmer uncovered approximately 15 minutes or until orzo is tender and stock is absorbed. Stir in olives and refrigerate until cold.



4. Toss orzo with kale and garnish with scallions, strawberries and orange segments.

Note: Can substitute other citrus fruits, such as blood oranges, tangerines, mandarins, etc.

