

Roasted Vegetable Orzo Toss

Recipe By *Brynie Greisman*



Cooking and Prep:  25
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Serves:  6

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Sukkot

Source: Family Table by
Mishpacha Magazine

An all-around winning side that can easily make a reappearance as a room-temperature condiment.

Ingredients (9)

Main ingredients

- 1 cup uncooked **Gefen Orzo**
- 3–4 portobello mushrooms, sliced
- 1 zucchini, peeled and sliced into thin circles (using a grater or mandolin)
- 1/4 cup extra-light olive oil
- 2 tablespoons lemon juice
- 2 tablespoons **Haddar Dijon Mustard**

- 1/2 teaspoon kosher salt
 - 1/2 teaspoon pepper
 - 6 tablespoons **Gefen Sweet and Sour Duck Sauce**
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Start Cooking

Make the Orzo

1. Preheat oven to 475 degrees Fahrenheit (240 Celsius). Line a baking sheet with Gefen Easy Baking Parchment Paper. Lay the mushrooms and thinly sliced zucchini in a low mound on the baking sheet.
2. In a small bowl, whisk together the olive oil, lemon juice, Dijon mustard, kosher salt, and pepper. Pour 1/2 of the mixture over the mushrooms and zucchini. Roast in oven, uncovered, for 20 minutes.
3. Prepare orzo according to package directions. Drain and rinse with cold water.
4. Transfer to a serving bowl. Pour remaining dressing over orzo. Add duck sauce and roasted vegetables. Mix until combined.