

# The Downtown Dish

## Decadent Delights

**Recipe Credit:** Pinterest

**Category:** Side/Salad

### Lemon Orzo with Asparagus

#### Ingredients:

##### *For the Dressing:*

- 2 whole lemons, zested
- ½ cups lemon Juice
- 3 cloves garlic, Crushed
- ¾ teaspoons Salt
- 1 teaspoon freshly ground black pepper
- ½ cups extra virgin olive oil

##### *For the Orzo*

- 1 pound thin-stalked asparagus, plus boiling water for cooking
- 4 cups chicken stock
- 4 cups water
- 1 Tablespoon Salt
- ¼ teaspoons turmeric
- 3 cups orzo pasta
- ½ cups green onions, whites & stalks, thinly sliced
- 1 whole lemon thinly sliced

#### Preparation

##### *Dressing:*

- Place the lemon zest, juice, garlic, salt, and pepper in a deep-sided bowl. Add the oil in a thin, steady stream while whisking the mixture vigorously to form an emulsion. Set aside.

##### *Orzo salad:*

- Clean the asparagus (snap the tough end pieces off) and lay the asparagus stalks in a heat-resistant 9" x 13" Pyrex dish. Pour boiling water over the asparagus (just enough to cover it), cover dish with plastic wrap and let sit until the water is slightly warm. This no-fuss method produces perfectly cooked asparagus.
- Drain water and remove the asparagus to your cutting board and cut the stalks diagonally into two inch pieces. Set aside.
- Place the chicken stock and water in a large pot and bring to a boil. Add the salt and turmeric and bring back to a boil. Add the orzo and cook until tender, about 10 to 12 minutes.
- Drain orzo, but do not rinse it.
- Place the hot orzo in a spacious, heat-resistant bowl and add the asparagus and green onions.
- Whisk the dressing if needed and pour it over the salad. Mix well.
- Cool to room temperature. Adjust seasonings as needed before serving. Decorate with the lemon slices.

