

# THE P•K•P WAY

## Carrot Orzotto

Yields 6-8 side servings



### Ingredients

- 2 cups carrot juice
- 1 ¾ cups chicken broth
- 1 tablespoon olive oil
- 10 oz. orzo pasta
- 1 cup matchstick carrots
- ½ cup water
- Zest and juice from ½ lemon
- Salt and pepper to taste
- ½ cup crumbled feta cheese
- Fresh parsley leaves (optional)

### Directions

1. In a saucepan, combine the carrot juice and chicken broth and bring to a low simmer to keep warm.
2. In a large skillet, heat the olive oil over medium heat until shimmery. Add the pasta and continuously stir until golden brown. Add the carrots and stir.
3. Add 1 cup of the carrot juice broth mixture and stir until absorbed. Continue to add the broth in 1 cup increments, stirring until absorbed each time, until the orzo is tender (about 3 ½ cups of broth total).
4. Remove from heat and stir in the water until creamy (you may not need the entire amount).
5. Stir in the zest and lemon juice. Add salt and pepper to taste. Sprinkle on the feta cheese and parsley leaves, if using.

### Storage

Store in an air tight container in the refrigerator for up to 3 days.

### Heating Instructions

*Stovetop.* Stir over medium heat, and slowly add water until creamy.