

Summer Ratatouille with Roasted Mushroom Butter Orzo

4 SERVINGS | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 35 minutes**

Buena Tierra or Fruitful Hill Farm Eggplant, stem trimmed, washed, peeled (optional)
Texas Farm Patch Summer Squash, ends trimmed, washed
Johnson's Backyard Garden Sweet Peppers, washed, stem and seeds removed
Farmhouse Kitchen-prepared South Texas Organics 1015 Sweet Onions
Farmhouse Kitchen Ratatouille Sauce
Farmhouse Kitchen Roasted Mushroom Butter
Della Casa Pasta Orzo
Salt and pepper
Olive or vegetable oil
Milk or cream (optional)

STEP 1 Place a saucepan over medium heat. Add 1 tbsp. oil and the orzo. Cook, stirring frequently, until lightly toasted, about 3 minutes. Add 1 cup of water. Stir and bring to a simmer. Cover and reduce heat to low. Cook, stirring occasionally, until the orzo is tender, about 15 minutes. If the saucepan appears dry before the orzo is cooked through, add an additional ¼ cup of water to continue cooking the orzo. When the orzo is cooked through, remove the saucepan from the heat. Add the roasted mushroom butter and stir gently to combine. As you stir, the butter will melt and form a creamy sauce. Season with salt and pepper to taste. Keep covered until ready to serve. Add 2-3 tbsp. of water, milk or cream to loosen before serving if the orzo appears dry or thick.

STEP 2 Meanwhile, prepare the vegetables for the ratatouille. Chop the eggplant, squash, and sweet peppers into small cubes, about ½" pieces. Set aside.

STEP 3 Place a large saute pan over medium heat. When the pan is hot and just begins to smoke, add 2 tbsp. oil, sliced onions, squash, peppers, and eggplant. Season with ½ tsp. salt and pepper. Cook, stirring occasionally, for about 5-7 minutes or until the vegetables just begin to soften. The eggplant will absorb oil. If the pan appears dry, add 1-2 tbsp. more oil. Carefully pour in the ratatouille sauce and stir to combine. Adjust heat to low, cover, and simmer for 12-15 minutes, or until the vegetables are tender and the sauce has slightly reduced. Season with salt and pepper to taste.

STEP 4 To serve, spoon the creamy roasted mushroom orzo into serving plates or bowls. Top the orzo with savory summer ratatouille.

Enjoy!