

CARROT “NIB” ORZO

(reprinted with permission from [Rozanne Gold](#))

6 oz baby carrots

2 Tbs butter

8 oz orzo pasta

1 + 1/2 cups chicken stock

1 to 1 + 1/2 cups water

1 garlic clove

salt and pepper

1/4 cup Parmigiano Reggiano cheese

1/2 cup chopped chives, divided (I used parsley)

Place the baby carrots in the bowl of a food processor and process a few times, until the pieces are a little bigger than the grains of orzo.

Melt the butter in a saucepan, add the orzo and carrots, season lightly with salt and pepper, and cook for 5 minutes stirring often, until the pasta starts to get a golden color and is fragrant. Add the chicken stock, 3/4 of the water, the garlic clove squeezed through a press, and simmer, stirring occasionally, until the liquid is almost all absorbed and the pasta is tender, about 12 minutes. You may or may not need to add all the water. Add the Parmigiano cheese, 1/3 cup of the chives, and gently mix. Adjust seasoning with salt and pepper, garnish with the remaining chives, and serve immediately.