

SALAD

20-MINUTE ORZO WITH PROSCIUTTO AND BURRATA

INGREDIENTS :

- 3 ounces prosciutto, torn
- 3 large eggs, at room temperature, beaten
- 3/4 cup freshly grated parmesan cheese
- 1 clove garlic, grated
- 1/4 cup fresh basil, chopped (or 2 tablespoons dried basil)
- 2 tablespoons fresh thyme leaves (or 2 teaspoons dried thyme)
- 1 tablespoon chopped fresh chives (or 1 teaspoon onion powder)
- 1 pound [dry orzo pasta](#) (use gluten-free, if needed)
- 2 tablespoons salted butter, at room temperature
- 2 cups fresh baby spinach, chopped (or 6 ounces frozen, thawed spinach)
- [kosher salt and black pepper](#)
- 8 ounces burrata or ricotta cheese, at room temperature
- fresh herbs and or microgreens, for serving

NOTES :

Recipe by Chef Donna Parsons

Pair with: Soda Rock Rosé

WILSON ARTISAN
— WINES —



Prep time:

10 min

Cook time:

10 min

Servings:

4-6

DIRECTIONS :

Preheat the oven to 400°F. Line a baking sheet with parchment paper and arrange the prosciutto in an even layer. Transfer to the oven and cook 8-10 minutes, until the prosciutto is crisp.

Meanwhile, whisk together the eggs, parmesan, garlic, basil, thyme, and chives, in a large serving bowl.

Bring a large pot of salted water to a boil. Boil the orzo until al dente. Before draining, scoop out about 1 cup pasta water, then drain.

Immediately add the hot orzo to the egg/cheese mixture, tossing quickly (to ensure the eggs do not scramble) until the eggs thicken and create a sauce. Thin the sauce with a bit of the reserved pasta water, until it reaches your desired consistency. Add the butter and spinach and gently toss to combine. Season with salt and pepper.

Divide the orzo among plates and top with freshly torn burrata cheese, the crispy prosciutto, and fresh herbs. Drizzle a bit of olive oil over top. Enjoy!

