

Butternut Orzo

from *Simply In Season*

1 Butternut squash - microwave for 1 minute on high; cut into 1/2-inch pieces.

In a large skillet, sauté **1 cup onion (chopped)** until tender.
Add **1 garlic clove (minced)** to skillet; sauté until fragrant.
Add the squash to the skillet; stir to coat.

Add **chicken/vegetable broth** (and possibly **wine**) to the skillet (1 cup total) and simmer about 10 minutes. Squash should be tender.

Prepare **1 cup orzo** (should yield roughly 2 cups cooked orzo?)
Stir in squash mixture.

Add **1/3 cup parmesan cheese** (or 1/2 cup shredded).

Add about **2 TBSP herbs**. Original recipe calls for sage. I recommend a good bit of thyme, some parsley, some basil, and a small amount of rosemary.