

Josie's Favorite Zucchini Orzo

1. Thinly slice 2 large zucchinis and dice $\frac{1}{2}$ of a yellow onion.
2. In a large skillet, melt 2 tablespoons of butter, then saute the zucchinis with a pinch of garlic powder. Cook your zucchinis to your desired texture.
3. Remove zucchinis from the pan. In the same pan, melt 1 tablespoon of butter, and saute onions for about 2-3 minutes.
4. Add 1 cup of orzo to your pan with the onions, along with 2 cups of chicken broth. Cover and let it simmer for about 10 minutes or until the orzo is cooked.
5. Squeeze lime juice from half a lime, and add back in the zucchini.
6. Add some parmesan on top when you're ready to eat.
7. Enjoy!