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“Whisking Away Your Dinner Dilemma!”

Orzo with Sage

1 small onion, finely chopped
3 cloves garlic, minced
1 rib celery, chopped
1T. light olive oil
1 c. tri color orzo
3 c. chicken broth
½ c. white wine
1/3 c. Parmesan, grated
2 T. fresh sage, chopped
pepper

In a sauté pan, sauté onion, garlic & celery in light olive oil until tender. Add broth & bring to boil, then add orzo & cook to package directions. About 1 minute before orzo is done add wine, cheese & pepper. Cook until cheese begins to melt.