

## **Cheesy Kale and Orzo**

*serves 4 as a side dish*

1 bunch kale, cut into 1 inch wide strips, discard tough stems

1 1/2 cups water

1 tablespoon butter

1/2 cup minced shallots

8 ounces orzo

1/4 cup dry white wine

2 cups warm chicken broth

2 tablespoons minced chives

salt to taste

fresh ground pepper, to taste

1/3 cup grated Parmesan cheese

Bring water to a boil in a medium-sized saucepan. Add the kale, cover, and simmer until kale is tender, 3-4 minutes. Use a slotted spoon to scoop kale into a blender. Measure 1 cup of the steaming liquid and add to the kale (discard the rest of the liquid). Let cool slightly, then puree kale in its cooking liquid. (Blending super hot water can lead to a hot eruption of liquid from your blender and a burned arm- trust me)

Melt butter over medium heat in a medium-sized saucepan. Add the shallots and cook until translucent. Add the orzo and cook while stirring until the orzo begins to brown. Add the wine and stir until the orzo absorbs most of it. Add the chicken broth, 1/2 cup at a time. Between each addition, stir and simmer until the liquid is absorbed. Add the pureed kale with its liquid. Stir until absorbed. Add chives. Add salt and pepper to taste. (I used 1 teaspoon of salt, but that was with a no-salt homemade broth. If you use a salted broth, you will need to add less salt.) Stir in the Parmesan cheese. Serve warm.

