

## Herbed Mushrooms, Orzo and Squash

Chayote squash – AKA vegetable pear or mirliton – was new to me. This mild, cucumber-like vegetable is best eaten peeled and cooked, and the center seeds are edible. This vegetarian meal mixes chayote with zucchini and uses hearty brown mushrooms for added texture. Stretch to serve four by offering each diner a cup of soup. Pour a Chilean Merlot to stand up to the balsamic vinegar.



### Ingredient list for 2 servings

- 1 cup dried orzo
- 3 tablespoons olive oil – divided
- 1 tablespoon butter
- ¾ pound cremini or portobello mushrooms – cut into large chunks
- ½ teaspoon dried savory
- ½ teaspoon dried marjoram
- 2 small chayote squash – peeled & thinly sliced
- 2 small zucchini – sliced
- 1 tablespoon fresh basil – sliced
- 2 tablespoons balsamic vinegar
- 1 tablespoon snipped fresh dill



- Prepare orzo according to package directions; drain. Cover and keep warm.
- In large skillet heat 1 tablespoon of the olive oil with the butter. Add mushrooms and cook 4 – 5 minutes or until juices have evaporated. Stir in savory and marjoram, cook about 1 minute. Remove and set aside.
- Add chayote to same skillet; cook for 3 minutes. Add zucchini and cook an additional 3 – 5 minutes or until crisp-tender. Stir in the fresh basil.
- Add the mushrooms to the squash; stir for 1 minute. Remove from heat.
- In bowl whisk together vinegar, the remaining olive oil and the fresh dill. Add orzo; toss. Season with salt and pepper. Serve orzo topped with mushrooms and squash. Garnish with fresh basil and dill if desired.

Note: Portobellos are adult cremini mushrooms with less moisture and a more robust mushroom flavor. Meal prep goes faster if you buy portobello mushrooms when the recipe calls for a pound or more.