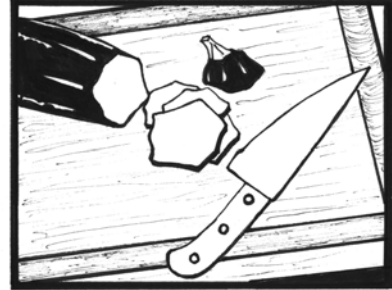


# ANIMAL, VEGETABLE, MIRACLE

*A Year of Food Life*

Barbara Kingsolver with Steven L. Hopp and Camille Kingsolver



## DISAPPEARING ZUCCHINI ORZO

**¾ lb pkg orzo pasta (multicolored is fun)**

Bring 6 cups water or chicken stock to a boil and add pasta. Cook 8 to 12 minutes

**1 chopped onion, garlic to taste**

**3 large zucchini**

**olive oil for sauté**

Use a cheese grater or mandoline to shred zucchini, sauté briefly with chopped onion and garlic until lightly golden.

**thyme**

**oregano**

**¼ cup grated parmesan or any hard yellow cheese**

Add spices to zucchini mixture, stir thoroughly, and then remove mixture from heat.

Combine with cheese and cooked orzo, salt to taste, serve cool or at room temperature.

