

SUNSHINE LEMON BUTTER ORZO

Bright lemon and fresh herbs cut through the richness of Land O' Lakes' Butter Sauce in this Lemon Butter Orzo, built on Sandridge's Fully Cooked Orzo. Quick to prepare and endlessly versatile, this dish gives operators a fast-turn side that pairs seamlessly with seafood, poultry, or vegetable entrées.



Ingredients:

- (16 oz.) Land O' Lakes® Butter Sauce
- 5 lbs. Sandridge Fully Cooked Orzo
- ¼ cup Fresh Lemon Juice
- 1 tbsp. Lemon Zest
- 2 tbsp. Fresh Parsley, Chopped
- 1 tsp. Kosher Salt
- ½ tsp. Black Pepper

Instructions:

1. Heat Butter Sauce to 165°F using desired method.
2. Whisk in lemon juice and zest until fully combined.
3. Add Sandridge Fully Cooked Orzo; toss until evenly coated and heated through.
4. Fold in parsley; season with salt and pepper.
5. Hold hot until service.



Product	Description	Code #	Pack Size
 Sandridge® Fully Cooked Orzo	Fully cooked orzo pasta.  	562286	2/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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