

Prosciutto and Kale with Orzo

Prep and cook - 45 minutes

What you'll need:

Prosciutto a 3 oz. package
1 medium size sweet onion
2 Roma tomatoes
4 cups Kale (it cooks down)
1 carton baby bella mushrooms (regular white button mushrooms or canned mushrooms could work too)
Garlic - 3 cloves or one tbsp minced.
Orzo - four servings or 1 uncooked cup.

Get your Orzo going according to the instructions on the package.

Heat up your oven for 350 and place your Prosciutto in a greased cookie sheet. You will cook the Prosciutto in the oven for 8 minutes until it renders. (Becomes crispy.) Once rendered break it into pieces and place in a serving bowl.

Heat up your skillet over a medium heat and drizzle with olive oil. Add your chopped onion. It will take 30 minutes to properly caramelize. (But that's not quick? I know. I didn't say this would be fast.)

Add your minced garlic once the caramelization process seems good and almost done.

Chop up your tomatoes and place it in a bowl with the Prosciutto.

Add your kale and mushrooms to the skillet with the onions and cook for about 5 minutes. You don't want the leaves mushy.

Once your orzo is finished put it in the bowl with the Prosciutto and tomatoes.

Add the onion, Kale, mushroom mixture to the orzo and mix everything together.