

**ORZO WITH LEMON AND HERBS**

**Yield** 100

**Portion** 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
92 cal	12 g	2 g	4 g	0 mg	362 mg	19 mg

**Ingredient**

**Weight**

**Measure**

**Issue**

SALT	1-1/4 oz	2 tbsp	
MUSTARD,DIJON	1/2 oz	1 tbsp	
GARLIC POWDER	3/8 oz	1 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	
OREGANO,CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
ONION POWDER	1/4 oz	1 tbsp	
JUICE,LEMON	1-1/3 lbs	2-1/2 cup	
OIL,OLIVE	11-3/8 oz	1-1/2 cup	
WATER	66-7/8 lbs	8 gal	
SALT	1-7/8 oz	3 tbsp	
OIL,SALAD	1/3 oz	1/3 tsp	
PASTA,ORZO	8-1/3 lbs	6 gal 7/8 qts	
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
ONIONS,FRESH,CHOPPED	5-1/3 lbs	3 qts 3-3/8 cup	5-7/8 lbs

**Method**

- 1 Combine salt, mustard, garlic powder, basil, oregano, pepper, and onion powder. Add lemon juice and olive oil. Stir to blend. Cover, set aside for use in Step 6.
- 2 Add salt and salad oil to water; heat to a rolling boil.
- 3 Add pasta slowly while stirring constantly until water boils again. Cook about 9 minutes or until al dente; stirring occasionally. DO NOT OVERCOOK.
- 4 Drain. Rinse with cold water; drain thoroughly.
- 5 Stir-cook onions in a lightly sprayed steam jacketed kettle or stockpot 8 to 10 minutes or until tender, stirring constantly.
- 6 Add the reserved lemon and herb dressing to cooked onions. Stir to blend well. Bring to a boil; reduce heat to a simmer.
- 7 Add the orzo to the onion and lemon mixture. Heat to a simmer while gently stirring for 1 minute to coat the orzo with the sauce. CCP: Temperature must register 145 F. or higher for 15 seconds.
- 8 Place 2-1/3 gallon pasta mixture in each pan. CCP: Hold for service at 140 F. or higher.