



Orzo Cakes with Cranberry Pear Balsamic

1 cup cooked Orzo (I use a flavored Orzo)

1/4 cup Panko

1/3 cup grated Parmesan

2 teas. Chives minced

2 teas. garlic minced

2-3 tbsl. Ricotta

1 egg

2 - 3 Tbsl Cranberry Pear Balsamic

Mix all ingredients form into a small ball. (if needed add a bit more of the balsamic to hold together) Flatten into a disk. Heat 1 tbsl Mushroom & Sage Olive Oil in a sauté pan to med., fry 3 to 4 at a time until golden on each side. Keep warm in the oven while finishing the rest. Makes 6
Great with baked Pork Chops and cranberry relish.