

## ***Cheesy Italian Orzo: Mild or Spicy Version***

1/2 tsp Butter Buds Sprinkles	1 Tbs Dehydrated Corn*
½ cup orzo pasta	1 Tbs Dehydrated Peas*
1 tsp dried basil	1 Tbs Oscar Meyer Real Hickory Bacon bits*
¼ tsp dried oregano	2 Tbs Parmesan/Romano Cheese (6 pizza hut packets)
1/4 tsp crushed red pepper (1 pack)*	
1/8 tsp garlic powder	<i>(Mild Version omits all * items)</i>

Combine all ingredients except cheese and water in a freezer bag. (We use the Food Saver Vacuum system) Bring apx 250 ml or 1 cup water to a vigorous boil and add it to the freezer bag in a Koozie, or pour contents into your pot. Mix and then let stand covered for 10 - 15 min. Add cheese and eat.

If using the bag to cook in be sure that you make it large enough to fit well in your Koozie.

***Safe food handling is your responsibility: We store our meals in a freezer until packing for a trip.***

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