

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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