

The Coco, Early Report

Coco, Early & Associates

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1								
6			1			3		4
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Sudoku instructions: Complete the 9 × 9 grid so that each row, each column and each of the nine 3 × 3 boxes contains the digits 1 through 9. Contact me for the solution!

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Orzo Salad with Spring Peas and Fresh Herbs

Serves 6

- 1 ¼ cups (8 oz.) uncooked orzo pasta
- 2 teaspoons lemon zest, reserved
- ½ cup fresh-squeezed lemon juice
- ¼ cup minced shallots
- 1 clove garlic, minced
- 1 teaspoon chopped fresh thyme
- 1 teaspoon Dijon mustard
- ½ teaspoon salt
- ½ teaspoon ground pepper
- 3 tablespoons extra virgin olive oil
- 2 cups fresh peas, cooked and cooled
- 1 cup mixed chopped fresh herbs (e.g., mint, chives, parsley)
- ½ cup sliced almonds, toasted

Prepare orzo according to package directions. Meanwhile, in a small bowl, whisk together the lemon juice, shallots, garlic, thyme, mustard, salt, and pepper. Continue whisking while gradually pouring in olive oil. Set aside.

Drain the orzo and place in a large bowl. Fold in the dressing and cool, then cover and chill for 1 to 48 hours.

Before serving, toss the orzo with the peas, herb mixture, zest, and almonds. Adjust seasoning with more salt, pepper, or lemon juice, if necessary.

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