Yields One Large Bowl of Goodness

2 C Cooked Orzo  
1 Ear Corn  
1/3 C Small Chopped Radish  
10 Grape Tomatoes   
1/3 C Small Chopped Asparagus Ends  
1 C Rough Chopped Cooked Shrimp   
2 TBS Small Chopped Fresh Chives

1 TBS Olive Oil   
1/2 tsp Salt  
Cracked pepper to taste   
  
Sauce Ingredients:

1 C Heavy Cream  
1/2 C Clam Juice  
1 Lemon Juice  
2 TBS Salted Butter  
1 TBS Flour   
1/2 C Parmesan

1/4 tsp Salt  
1/8 tsp Garlic Powder

Optional Garnish:

4-5 Grape Tomatoes

4-5 Fresh Chives

Shaved Carrot

Lemon Zest

Begin begins by cooking your orzo for 10 minutes in boiling water. You will want to use 2 (cooked) cups of it in this recipe. Drain and cool your orzo.

 Chop, and cut your produce as stated in your ingredient list. If for any reason you like your veggies a bit bigger or smaller, cut them that way instead. I promise I won't judge you! Truth is I most likely won't be there when you are making this anyhow, so you could really add anything you want into it and I wouldn't know the difference! As far as the corn, I charred mine for a little extra flavor. Lastly, rough chop your shrimp and add that in as well.

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Add in your orzo, and coat everything with 1 TBS of olive oil, salt, and pepper then mix well.

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Put your cream, lemon, and clam juice into a sauce pan and bring it up to a simmer. Meanwhile, make your roux by melting your butter (on medium heat in a separate pan) and then mix in your flour. Cook until your roux is a golden brown color, and then add it into your simmering sauce pot. Once again let your sauce come to a simmer, and then add in your Parmesan, salt, and garlic powder. Turn the heat up to medium high - stirring frequently - and reduce sauce by about half. Add your creamy creation into your salad, and mix well.

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 Now that this is all incorporated put your salad into a sauté pan, and cook it down until a majority of the sauce has absorbed into your mix. You will want to smash your tomatoes during this process, to add all that flavor into the sauce. Put your salad into a bowl and let it cool down in the fridge. You will want it to still be slightly warm, but not piping hot. Put your cooled mix into a serving dish and garnish with your chives, shaved carrot, fresh tomatoes, and lemon zest. ​​SML