

## Tuscan Osso Buco

Servings: 1

### INGREDIENTS

- 3 ea Chef's Line™ chicken for osso buco, Tuscan
- 4 c Chef's Line roasted-garlic chicken stock
- 4 oz orzo
- 1 c Roseli® chef-style tomatoes
- 1 oz Parmesan cheese, shaved

### PREPARATION

Boil osso buco in 2 c of stock. Cook off orzo in 2 c of stock. Add tomatoes. Remove osso buco from stock and grill off. In bowl, place orzo and top with osso buco and Parmesan cheese.

