

Armenian Wednesday Pilaf with Ohio Lamb Deluxe

Serves 3 to 4

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| 2¼ cups water | 8 ounces Ohio Lamb, cut, cubed
and marinated overnight |
| 2 tablespoons extra-virgin
olive oil | ¼ teaspoon crushed chiles |
| 1 package ZIO World Armenian
Wednesday Pilaf | balsamic vinegar |
| | salt and pepper to taste |

In small or medium saucepan, add water and extra-virgin olive oil; bringing to a boil. Stir in contents of ZIO World Armenian Wednesday Pilaf, making sure sauce layer is dissolved. Reduce heat to low and cover. Simmer 15 minutes or until tender to taste.

In separate skillet, quick sauté cubed lamb in its marinade juices, approximately 2 tablespoons. Leftover marinade should be discarded. Saute for approximately 5 minutes while stirring with a wooden spoon. Turn off heat.

Toss ZIO World Armenian Wednesday Pilaf and lamb together in serving bowl. Add chiles if desired and toss.

***Suggested OHIO PROUD Wine:
Klingshirn Chambourcin***



***John Rossi, Owner,
ZIO World, Athens***

Founder and long-time head of nationally recognized boutique line Rossi Pasta — John Rossi's new venture is ZIO World — The World to You. Over the years, John has developed many culinary skills and ZIO World exploits all he has to offer within the infinite range of ethnic cuisine internationally — Armenian, Peruvian, Cuban, and Indian. ZIO delivers easy, authentic and good for you tastes that will expand your kitchen pantry in a delicious new way.