Summer Garden Orzo

Description

This simple orzo side dish makes great use of two summer garden favorites - tomatoes and zucchini. Lightly toasting the orzo in olive oil, then simmering it in chicken broth brings out a nutty quality in the pasta. The dish is just as delicious when made ahead and served at room temperature, making it a nice choice for entertaining.



Summary

Yield: 4
Prep Time: 30 minutes
Category: Pasta
Cuisine: American

Ingredients

- 1 cup orzo
- 3 tbsp olive oil
- 1/2 cup onion finely chopped
- 2 clove minced garlic
- 3 medium zucchini quartered lengthwise and chopped
- 2 cup chicken broth
- 1 large tomato seeded and chopped
- 2 tbsp fresh parsley chopped

Instructions

Heat 2 tablespoons of the olive oil in a large pan over medium heat.

Add the onion and sauté until soft and translucent, 3 minutes.

Add the garlic and cook just until fragrant, 1 minute.

Add the zucchini and season liberally with salt and freshly ground pepper.

Continue cooking, stirring frequently, until the zucchini is tender, 3 to 4 minutes.

Transfer the mixture to a small bowl and set aside.

Add the remaining olive oil to the pan along with the dried orzo.

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Cook until the orzo is lightly toasted, 1 to 2 minutes.

Stir in the chicken broth and a pinch of salt.

Cover and cook, stirring occasionally, until the liquid is absorbed and the orzo is tender, 7 to 9 minutes.

Should the liquid cook off before the orzo is tender, add some water in 2 tablespoon increments.

Return the zucchini mixture to the pan and combine well and heat through, 1 minute.

Mix in the tomato and parsley, taste and adjust the seasoning if necessary.

Transfer to a serving dish. May be served warm or at room temperature.