

Creamy Orzo



From the Sensenig's Recipe Book

Ingredients

1 ½ cups low-sodium chicken broth
½ cup dry orzo pasta (4 oz.)
2 Tbsp. minced oil-packed sun-dried tomatoes
2 Tbsp. crumbled feta cheese (1 oz.)
1/8 tsp. each kosher salt and ground black pepper

Preparation

Bring broth to a boil in a small saucepan; stir in orzo. Return liquid to a boil. Cook orzo, uncovered, stirring occasionally, until the liquid is absorbed, 9 minutes. Remove saucepan from heat.

Stir tomatoes and feta into orzo, mixing until feta melts slightly. Season orzo mixture with salt and pepper.

Notes:

Goes great as a side dish with the [Greek Chicken Roulades](#) - See main dishes

Source:

Cuisine Light