

## ORZO WITH PARMESAN & BASIL

THE PASTA THAT LOOKS LIKE RICE - GREAT WITH CHICKEN OR FISH.

3 TBSP. BUTTER	45 mL
1½ CUPS ORZO	375 mL
3 CUPS CHICKEN BROTH	750 mL
½ CUP GRATED PARMESAN CHEESE	125 mL
6 TBSP. CHOPPED FRESH BASIL OR 2 TBSP. (30 mL) DRIED	90 mL
SALT & PEPPER TO TASTE	

MELT BUTTER IN A FRYING PAN OVER MEDIUM-HIGH HEAT. ADD ORZO AND SAUTÉ FOR 2 MINUTES, UNTIL SLIGHTLY BROWNED. ADD BROTH AND BRING TO A BOIL. REDUCE HEAT, COVER AND SIMMER UNTIL ORZO IS TENDER AND LIQUID IS ABSORBED, ABOUT 20 MINUTES. MIX IN PARMESAN AND BASIL. SEASON WITH SALT AND PEPPER. TRANSFER TO SHALLOW BOWL. SERVES 6.

**VARIATION:** FOR A CREAMIER PASTA DISH, TRY STIRRING IN 2 TBSP. (30 mL) PLAIN YOGURT THINNED WITH A LITTLE MILK.