

Creamy Parmesan Orzo by Lynn's Recipes



I only made half of this recipe in the video, but I have listed the full recipe ingredients below.

Ingredients:

- 2 Tablespoons extra virgin olive oil
- ½ cup onion, chopped
- 2 cloves garlic, chopped
- 2 cans chicken broth
- 2 cups orzo pasta
- ½ cup grated Parmesan cheese
- Salt and freshly ground black pepper to taste

Sauté the onion and garlic in the olive oil in a pot with a tight fitting lid. When the onion and garlic are soft, add the orzo, stir and then add the chicken broth. Bring to a boil. Cover pot and reduce heat to simmer. Cook for 15 minutes, or until the chicken broth is absorbed and the pasta is tender. Remove lid and stir in cheese. Season with salt and pepper to taste.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: October 2011

Creamy Parmesan Orzo by Lynn's Recipes

www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)