

Creamy Orzo

Total: 25 min

Prep: 10 min

Cook: 15 min

Yield: 6 to 8 servings

Ingredients

- $\frac{3}{4}$ cup freshly grated Parmesan
- Freshly ground black pepper
- 1 pound orzo (rice-shaped pasta)
- 2 tablespoons olive oil
- 1 large shallot, finely chopped
- 1 garlic clove, minced
- 1 (14.5-ounce) can diced tomatoes
- $1\frac{1}{4}$ cups whipping cream
- 1 cup frozen peas, thawed
- 1 small can mushrooms (optional)



Directions

Bring a heavy large saucepan of salted water to a boil over high heat. Add the orzo and cook until tender but still firm to the bite, stirring often, about 8 minutes. Drain, reserving 1 cup of the cooking liquid.

Meanwhile, heat the oil in a heavy large frying pan over medium heat. Add the shallot and garlic, and sauté until tender, about 2 minutes. Add the tomatoes and cook until they are tender, about 8 minutes. Stir in the cream and peas (optional mushrooms). Add the orzo and toss to coat. Remove the skillet from the heat. Add the Parmesan to the pasta mixture and toss to coat. Stir the pasta mixture until the sauce coats the pasta thickly, adding enough reserved cooking liquid to maintain a creamy consistency. Season the orzo with salt and pepper, and serve.