
Orzo Carbonara with Bacon & Thyme

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Like traditional carbonara, but easier and lighter

4 slices thick-sliced bacon, 1/2 inch pieces

2 tablespoons unsalted butter

1 pound orzo

5 cups low-sodium chicken broth, heated to a simmer

1/4 cup heavy cream

1 cup Parmigiano-Reggiano Cheese, freshly grated

1 teaspoon fresh thyme, chopped

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 6

This wants to be on the wet side - if the orzo isn't quite done, you may need to add some additional water to keep it wet. It should not be stiff when served, but creamy, soft.

1. Cook bacon in heavy saucepan over medium heat until crisp, about 8 minutes. Using a slotted spoon transfer bacon to paper towels and drain.
2. Pour off all but 1 T. of drippings from pan. Add butter and melt. Add orzo and toss in butter. Add 3 cups chicken broth and bring to a boil. Simmer, uncovered, adding more broth as needed to keep orzo from sticking to bottom the pan. Cook orzo until just tender and broth is absorbed, about 8-10 minutes.
3. Add heavy cream and bring to a simmer. Mix in cheese, bacon and thyme and season with salt and pepper to taste. Serve immediately.

Per Serving (excluding unknown items): 577 Calories; 25g Fat (36.9% calories from fat); 35g Protein; 60g Carbohydrate; 2g Dietary Fiber; 58mg Cholesterol; 178mg Sodium. Exchanges: 4 Grain(Starch); 1 1/2 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat.