

## Orzo with Thyme & Lemon Zest (Orzo Risotto)

Author: Melissa d'Arabian, Food Network

Carolyn T's  
Main Cookbook

**Servings: 4**



*Notes: The original recipe called for 2 cups of water - had to be a mistake - the pasta couldn't possibly absorb that much water in 10 minutes! But the water portion listed in the ingredients is a guess, based on my one time cooking it. Using 3/4 cup of orzo makes a small serving for 4 people.*

*Description: Easy and quick side dish.*

1. In a medium saucepan add the stock, pepper flakes, and garlic. Bring to a boil over high heat. Stir in the orzo, lower the heat and simmer until most of the liquid has been absorbed, stirring occasionally, about 10 minutes. Add water toward the end to keep it creamy, and so it doesn't stick. Taste for whether the pasta is done.

2. Remove from the heat and stir in lemon zest and thyme. Season to taste with freshly ground black pepper if desired.

- 1 1/2 cups chicken broth**
- 2 tablespoons water (may need more)**
- 1 pinch red pepper flakes**
- 1 clove garlic, minced**
- 3/4 cup orzo**
- 1/2 teaspoon lemon zest (or more)**
- 2 tablespoons fresh thyme, or 3/4 tsp dried**

**Blog: Carolyn T's Blog:**

**<http://tastingspoons.com>**

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*Per Serving (excluding unknown items): 134 Calories; 1g Fat (7.1% calories from fat); 6g Protein; 24g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 289mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 0 Fat.*