

Parmesan Portobello Orzo

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Servings: 6 1 cup each

Ingredients

- 2 Tbsp olive oil
- 2 cloves garlic
- 8 oz baby portobello mushrooms
- Pinch of salt and pepper
- 2 cups uncooked orzo
- 3 cups chicken broth
- 1/3 cup grated Parmesan



Steps

1. Rinse the mushrooms and cut them into thick slices. Mince the garlic. Heat the garlic and olive oil in a large skillet over medium heat for one to two minutes, or until the garlic is soft and fragrant. Add the mushrooms, a pinch of salt and freshly cracked pepper, and continue to sauté until the mushrooms have softened and released all of their moisture (5-7 minutes).
2. Add the uncooked orzo and chicken broth to the skillet. Give it a quick stir, place a lid on top, and let the mixture come up to a boil. Once it reaches a boil, give it quick stir again to loosen any pasta from the bottom of the skillet. Replace the lid, turn the heat down to low, and let the pasta simmer on low heat for 10 minutes. Stir once half way through to prevent the pasta from sticking.
3. After ten minutes, test the orzo to make sure it's tender (if not, replace the lid and let simmer a few minutes more). Stir the contents of the skillet to redistribute any leftover broth (it will continue to absorb into the pasta). Once the broth has absorbed, turn off the heat.
4. Sprinkle the Parmesan over the pasta, stir, and then serve.