

# Orzo Pasta

## Ingredients

½ bag of Orzo

1 400g tin of Tomatoes

1 medium Onion (finely chopped)

3 garlic cloves crushed

1 tbsp Balsamic Vinegar

½ pt White Wine

Herbs (dried or fresh)

[Thyme, Rosemary, Bay Leaf]

Orzo is a really flexible ingredient, you can use it as an alternative to rice and make paella or put into soups & stews. Below are the instructions for a great recipe - adding in left-overs such as Chicken, Lamb, Sausages, Vegetables etc ...

- Cook Orzo from packet instructions, as any other pasta, and drain
- Fry Onions and Garlic in a little oil slowly for 5-10 mins
- Add balsamic and reduce
- Add white wine and reduce by about 1/2
- Add Tomatoes and Herbs then season to taste
- Add Orzo pasta (plus any left overs)
- Transfer to an oven proof dish (You can top with cheese or breadcrumbs for a crunchy topping)
- Bake in a hot oven 200°C for 15-20mins

*Steve @ The Waggon*