

One-Pan Orzo with Spinach and Feta

30 minutes

Recipe by Melissa Clark



Ingredients

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| 2 tbsp olive oil or unsalted butter | 50 grams feta cheese |
| 4 large green onions | 1/2 cup frozen peas |
| 2 large cloves garlic | 1 cup chopped dill |
| 5-7 oz baby spinach | Salt |
| 1 3/4 cups of vegetable stock | |
| 1 cup orzo | |
| 1 finely grated zest of lemon | |



Instructions

1. Mix bouillon cube with 1 3/4 cups of hot water to make vegetable stock and set aside. Mince garlic. Thinly slice green onions. Place the garlic and green onions aside in a bowl reserving some of the green parts of the green onion for garnish.
2. Heat a large skillet over medium heat. Add butter or oil. Stir in garlic and green onions and cook until softened, about 3 minutes, stirring frequently.
3. Stir in spinach and cook until wilted, about 4 minutes.
4. Stir in stock and bring to a simmer. Add orzo, lemon zest (use zester or grater) and 1/4 tsp salt. Lower heat to medium-low, cover and cook until orzo is nearly cooked through and most of the liquid is absorbed (10-14 minutes), stirring once or twice and adding more liquid as necessary.
5. Stir in green peas, cheese and dill. Cover once again and cook for an additional minute. Portion onto plates, top with green onions and serve.