

Lemony Orzo with Asparagus and Bread Crumbs

30 minutes



Ingredients

1 cup orzo
1 pound asparagus
1 tsp lemon zest
Juice from 1 lemon

70 grams Bread cubes (or crumbs)
1/4 cup grated parmesan
1/2 cup fresh parsley
1 clove garlic
Olive oil
Salt and pepper



Instructions

1. Preheat oven to 350 degrees. Toss bread crumbs with a tbsp olive oil and salt and pepper, spread onto pan and bake for 10-15 minutes or until golden brown. Blitz in a food processor or blender to form crumbs.
2. Meanwhile, bring a medium pot of salted water to a boil. Add the orzo and cook until al dente according to package directions. Two minutes before the orzo is done, add the asparagus. Drain the orzo and asparagus. Wipe out and reserve the pot.
3. While the orzo and asparagus cook, make the dressing: In a large bowl, stir together 3 tablespoons oil and the lemon zest and juice; season to taste with salt and pepper. Add the drained orzo and asparagus and toss to coat. Set aside.
4. Heat the remaining 2 tablespoons oil over medium. Add the panko and cook, stirring, until golden brown, 3 to 5 minutes. Remove from heat, then stir in the garlic and season with salt and pepper.
5. Stir the Parmesan and herbs into the orzo, taste, then season with salt, pepper and additional lemon juice, if desired. Top with the toasted bread crumbs and more Parmesan if you like. Serve warm or at room temperature.