

Orzo with Pesto and Peas

From the 5 in 10 Pasta and Noodle Cookbook by Nancy McDermott

Orzo is a form of pasta, in the shape of a large grain of rice, slightly smaller than a pine nut. It is often used in soup, or baked in a casserole. While originally made from barley, orzo today is a hard wheat semolina product found in most supermarkets.

Ingredients

- 1 cup orzo
- 1 cup frozen peas
- 2 tablespoons prepared pesto sauce
- Salt and freshly ground pepper
- Parmesan Cheese

Instructions

1. Cook the pasta in a large pot of boiling salted water for 6 to 8 minutes. Add the peas and cook until the pasta is tender but still firm, 1 to 2 minutes longer. Drain well.
2. In a large bowl, toss the pasta and peas with the pesto and season with salt and pepper to taste.
3. Sprinkle a little parmesan cheese when serving.

4 TO 6 SERVINGS



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