



## Toasted Orzo with Red Peppers

*Makes 6 servings*

*This is a modern spin on Macaroni and Cheese. By cooking the pasta in the risotto-style, you essentially add a layer of flavor when you “toast” the pasta. It is simple and fast and a family favorite around the dinner table. You can change the vegetables and the cheese to match whatever you are serving at dinner. While it works great with beef and poultry, this is an excellent pasta to serve with fish.*

### **Ingredients**

5 tablespoons butter  
1 1/2 cups chopped red bell peppers  
3/4 cup chopped onion  
1 1/2 cups orzo pasta  
3 cups (or more) chicken broth  
6 tablespoons freshly grated Parmesan cheese  
Sea salt and fresh ground pepper, to season  
3 tablespoons chopped fresh chives, for garnish

### **Preparation**

Melt butter in heavy large saucepan over medium heat. Add peppers and onion. Sauté until soft, stirring often, about 5 minutes. Add the orzo; stir 1 to 2 minutes more, until the pasta begins to turn a golden brown. Mix in the broth. Bring to simmer. Reduce heat to low, cover, and cook until liquid is absorbed, about 15 to 18 minutes. Remove from heat; stir in 6 tablespoons grated cheese and continue to mix until the cheese is melted. Taste. Adjust seasoning with sea salt and pepper. Sprinkle with chives (or other fresh herbs) and serve.

### ***Chef's Note:***

Pasta can be made ahead. Keep covered and refrigerate until needed. Warm over low heat, adding more broth by a few tablespoonfuls to moisten if necessary.