

Orzo Risotto

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If you are looking for good orzo recipes to try, make this orzo risotto for dinner tonight. You can serve this orzo risotto as a side dish for meat or fish.



★★★★★
5 from 7 votes



PREP TIME
10 mins

COOK TIME
30 mins



COURSE
Side Dish

CUISINE
Italian

SERVINGS
4

CALORIES
419 kcal

INGREDIENTS

- ☐ 1 cup orzo **3+ ounces**
- ☐ 3 tbsp olive oil
- ☐ ¾ cup chopped shallots, (lightly packed)
- ☐ 1 tbsp minced garlic
- ☐ ¼ tsp dried thyme, (add more according to your liking)
- ☐ ½ cup dry white wine
- ☐ ~~2~~ 1.75 cups low-sodium chicken broth, (add more broth if needed). Put the broth in the microwave for about 2 minutes.
- ☐ ½ cup freshly grated parmesan cheese, (lightly packed) use more or less according to your liking)

Optional:

- ☐ 2-3 tbsp unsalted butter

INSTRUCTIONS

- 1 Heat oil in a 3½ qt saucepan over medium heat. Cook shallots and a pinch of salt for 4 minutes, stirring frequently. Add garlic and stir for 1 minute.
- 2 Add orzo and keep stirring until pasta is light golden for about 3-4 minutes.
- 3 Add wine and stir the mixture occasionally, until the wine is evaporated then add thyme.
- 4 Pour the preheated broth into the pan. Bring the mixture to a boil over high heat. Reduce the heat back to medium, simmer, uncovered, and stirring often until the pasta al-dente and most of the liquid is absorbed for about 18 minutes. Add more broth if needed.
- 5 Remove the pan from the heat. Add butter and stir until melted. Gradually add parmesan, stirring until the cheese is melted. Adjust the seasoning with salt and cheese if necessary. Serve immediately.

NUTRITION

<i>Calories: 419kcal</i>	<i>Carbohydrates: 39g</i>	<i>Protein: 14g</i>
<i>Fat: 21g</i>	<i>Saturated Fat: 8g</i>	<i>Polyunsaturated Fat: 2g</i>
<i>Monounsaturated Fat: 11g</i>	<i>Trans Fat: 1g</i>	<i>Cholesterol: 26mg</i>
<i>Sodium: 246mg</i>	<i>Potassium: 406mg</i>	<i>Fiber: 3g</i>
<i>Sugar: 5g</i>	<i>Vitamin A: 287IU</i>	<i>Vitamin C: 4mg</i>
<i>Calcium: 178mg</i>	<i>Iron: 2mg</i>	



KEYWORD

how to make risotto with orzo, orzo risotto



Tried this recipe?

Let us know how it was!