

# Orzo Risotto

Rika

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

<input type="checkbox"/>	1 cup orzo <b>3+ ounces</b>
<input type="checkbox"/>	3 tbsp olive oil
<input type="checkbox"/>	¾ cup chopped shallots, (lightly packed)
<input type="checkbox"/>	1 tbsp minced garlic
<input type="checkbox"/>	¼ tsp dried thyme, (add more according to your liking)
<input type="checkbox"/>	½ cup dry white wine
<input type="checkbox"/>	2½ cups low-sodium chicken broth, (add more broth if needed). Put the broth in the microwave for about 2 minutes. <b>1.75</b>
<input type="checkbox"/>	½ cup freshly grated parmesan cheese, (lightly packed) use more or less according to your liking)

## Optional:

<input type="checkbox"/>	2-3 tbsp unsalted butter
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## 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

Calories: 419kcal

Fat: 21g

Monounsaturated Fat: 11g

Sodium: 246mg

Sugar: 5g

Calcium: 178mg

Carbohydrates: 39g

Saturated Fat: 8g

Trans Fat: 1g

Potassium: 406mg

Vitamin A: 287IU

Iron: 2mg

Protein: 14g

Polyunsaturated Fat: 2g

Cholesterol: 26mg

Fiber: 3g

Vitamin C: 4mg



### KEYWORD

how to make risotto with orzo, orzo risotto



**Tried this recipe?**

Let us know how it was!