

## Orzo Parmigiano

Prep: 10 min. | Cook: 25 min. | Total: 35 min. | Serves 4 People

The perfect cheesy side dish.



### Ingredients:

500 grams (1 package) Rustichella Orzo	2 cups Arugula
3 Tbsp. Butter	1 cup plus 2 Tbsp. Kosher salt
1 ea. Shallot, minced	4 oz. Mascarpone, at room temperature
1 clove Garlic, minced	1 ea. Lemon, juiced and zested
1 bunch Asparagus, ends removed and cut into 1 inch pieces	5 Oz. Murray's Parmigiano Reggiano, Grated
1 cup Chicken stock	2 Tbsp. Murray's Italian EVOO
1.5 cups Frozen English Peas	

### Directions:

1. Clean all produce. Bring a medium pot of approximately 4 quarts of water to a boil. Once boiling, add 1 cup of kosher salt, then the orzo. Cook the orzo until just tender, about 7 minutes. Once cooked drain the cooking liquid and run cold water over the pasta to stop the cooking process.
2. Meanwhile, heat a large pan over medium-high heat. Add the butter and melt until foaming. Add the minced shallot and garlic and cook until just translucent, about 2 minutes.
3. Add the asparagus pieces to the pan and season with salt. Cook for one more minute, then add the chicken stock. Increase the heat to high and bring the chicken stock up to a quick simmer.
4. Once simmering, add the cooked orzo, frozen peas, and arugula. Mix constantly over high until the pasta has warmed through. Turn off the heat and add the mascarpone, lemon juice and zest, and half of the grated Parmigiano.
5. Portion the orzo into four serving dishes. Garnish with the remaining Parmigiano, then drizzle the olive oil over the top to finish.