

Orzo with Cherry Tomatoes

Food Network Magazine - May 2020

3 cloves garlic, minced
1/2 teaspoon minced
rosemary
1/2 teaspoon Kosher salt
2 tablespoons olive oil
1 cup orzo
1 can (14 ounce) cherry
tomatoes
2 cups chicken broth
2 tablespoons pecorino

In a saucepan over medium heat, cook the cloves, rosemary and Kosher salt in the olive oil for 1 minute.

Add the orzo. Toast, stirring, for 2 minutes.

Add the cherry tomatoes and broth.

Bring to a boil. Reduce the heat to low. Cover and cook, stirring, until the orzo is tender, 7 minutes.

Stir in the pecorino.

Per Serving (excluding unknown items): 956 Calories; 32g Fat (30.9% calories from fat); 32g Protein; 131g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 2481mg Sodium. Exchanges: 8 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 6 Fat.