

Creamy Parmesan Orzo

Serves 12

3 tbsp unsalted butter
3 cups orzo
4 cups chicken broth
3 ½ cups water
¾ cup fresh grated parmesan
5 tbsp. chopped fresh basil
¾ tsp salt
¾ tsp fresh ground black pepper
12 tsp toasted pine nuts

Heat butter in sauce pan over medium heat. Add orzo and cook for 3 minutes, stirring constantly. Stir in broth and water; bring to a boil. Reduce heat and simmer until liquid absorbed by orzo, 15-20 minutes.

Remove from heat, stir in cheese, basil, salt and pepper. To serve, spoon portion on plate and sprinkle with pine nuts.