

## Bacon & Bell Pepper Orzo:

### Ingredients:

3 slices thick bacon  
½ red bell pepper, finely diced  
½ green bell pepper, finely diced  
2 garlic cloves, minced  
Olive oil

---

2 C Orzo pasta

---

2 T chopped green onions  
1 t minced fresh rosemary

### Preparation:

- 1 Remove all fat and finely dice the lean part of the bacon, Sweat in a small skillet in some olive oil, add the diced pepper and cook about 2 min. Add the minced garlic and cook another 2 min.
- 2 Cook Orzo in boiling salted water about 10 min, slightly al dente.
- 3 Drain Orzo and stir in the pepper mix, green onions and rosemary.

Serve alongside the chicken breasts.