



Makes: 6-8 servings

Prep Time: 10 minutes Cook Time: 35 minutes

Total Time: 45 minutes

Outrageous Orzo

Ingredients

- 2 red bell peppers
- 1 yellow bell pepper
- 1 tbsp plus 1 tsp salt
- 1 pound orzo
- 6 tbsp extra-virgin olive oil
- 6 large shallots, minced
- 3 tbsp minced garlic
- 1/4 cup Italian sun-dried tomatoes with their oil, sliced crosswise
- 1 & 1/2 cups chicken stock
- 1 tsp freshly ground black pepper
- 1 cup chopped fresh basil
- 1 cup freshly grated Parmesan or aged asiago cheese (4 ounces)

Instructions

Roast the bell peppers directly over a grill or a gas flame, turning frequently, until charred all over.

Transfer the peppers to a brown paper bag or a bowl with plastic wrap over and set aside for 10 minutes to steam.

Using a knife, scrape off the charred skins. Quarter the peppers. Remove cores and seeds; reserve any juices. Cut the peppers into 1/2-inch dice.

Bring a large pot of water to a boil over high heat. Add 1 tablespoon of salt and the orzo and cook, stirring once or twice, until al dente, about 6 minutes. Drain well.

Meanwhile, heat a large nonreactive skillet over high heat for one minute. Add the olive oil and shallots and reduce the heat to low. Cook, stirring occasionally, until slightly softened, about 3 minutes.

Increase the heat to moderate.

Add the garlic and cook until lightly browned, about 5 minutes. Add the sun-dried tomatoes and cook for a few seconds and then stir in the stock, freshly ground black pepper and the remaining teaspoon salt.

Increase the heat to high and boil until the stock is reduced by half, 3 to 5 minutes, Stir in the basil and then the drained orzo. Stir until the stock is absorbed. Add the roasted peppers with their juices and stir well. Remove from the heat. Sprinkle the cheese on top and stir until it is evenly distributed and melted. Serve immediately.