

Orzo With Parmesan and Basil

3 TBSP. butter

1 ½ cups orzo

3 cups chicken broth

½ cup grated parmesan cheese

6 TBSP chopped fresh basil or 1 ½ tsp dried

Salt and pepper to taste

Melt butter in skillet over medium-high heat. Add orzo and sauté 2 minutes, until slightly brown. Add broth and bring to a boil. Reduce heat, cover and simmer until orzo is tender and liquid is absorbed, about 20 minutes. Mix in parmesan and basil. Season with salt and pepper. Transfer to shallow bowl. Serves 6.