

# Orzo with Mushrooms and Sun-Dried Tomatoes

Serves 4

I like sun dried tomatoes that retain a bright red color. They contrast nicely with the orzo, black olives, and parsley in this dish



## Ingredients:

- 1/2 cup dried orzo (400 Kcal)
- 1 tsp. salt
- 4 oz. white mushrooms
- 1 Tbsp. olive oil
- 5 large black olives
- 5 dried tomato halves
- 1/4 cup chopped parsley
- 2 oz grated parmesan cheese

## Equipment

- Pan for pasta water
- Cheese grater

### Orzo with Sun Dried Tomatoes:

☑	Directions	Time (min)	
	Bring 6 cups of water to a boil, add 1 tsp. salt		6
	Add orzo to boiling salted water and cook until al dente		5
	Slice mushrooms	2	
	Place 1 Tbsp. olive oil in fry pan and heat	1	
	Sautee mushrooms until brown	5	
	Drain orzo	1	
	Slice dried 5 dried tomatoes and 5 large black olives	1	
	Chop 1/4 cup parsley	1	
	Add tomatoes and olives to mushrooms to heat	1	
	Mix orzo with mushrooms, tomatoes, olives, and parsley	1	
	Put on plates or in serving bowl	1	
	Grate 2 oz. parmesan cheese over top	1	
	Total	15	