



Aunt Nellie's[®]

ORZO & ONION SKILLET

SERVES: Makes 4 SERVINGS

PREP TIME: 15 MINUTES | **COOK TIME:** 15 MINUTES

INGREDIENTS

- 1 jar (15 ounces) Aunt Nellie's Holland-Style Onions
 - 1 tablespoon olive oil
 - 2 cloves garlic, minced
 - 1 cup reduced-sodium, fat free chicken or vegetable broth
 - 3/4 cup uncooked orzo pasta
 - 1/2 cup frozen petite green peas
 - 2 tablespoons chopped chives or thinly sliced green onions (green part only)
 - Coarsely ground black pepper (optional)
 - Shredded Parmesan cheese (optional)
 - Additional chives or green onions (optional)
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INSTRUCTIONS

1. Drain onions; reserve liquid.
 2. In large nonstick skillet heat oil over medium-low heat until hot. Add garlic; cook 1 to 2 minutes to soften, stirring frequently (do not brown).
 3. Add broth and 1/2 cup onion liquid to skillet; bring to boil. Stir in orzo. Reduce heat to low; simmer uncovered about 12 minutes or until orzo is just al dente, stirring frequently. (Add additional onion liquid 1 tablespoon at a time as needed if mixture seems too dry during cooking.)
 4. Stir in onions, green peas and chives. Remove from heat. Sprinkle with pepper, Parmesan and chives, if desired.
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FIND IT ONLINE:

<https://auntnellies.com/orzo-onion-skillet/>

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