

Easy Parmesan Orzo Pasta

2 tbs. unsalted butter
1 cup uncooked orzo pasta
2½ cups unsalted chicken stock
¼ cup (1 oz.) freshly grated Parmesan cheese
2 tbs. fresh basil, chopped
½ tsp. Kosher salt
1/8 tsp. freshly ground black pepper

Heat butter in a medium saucepan over medium–high heat. Add orzo, stir, and cook until orzo is slightly toasted (about 3 minutes). Stir in stock, cover, then bring to a boil. Reduce heat to medium–low, stir, and partially cover. Simmer until liquid is absorbed and orzo is cooked through (about 15 minutes), stirring occasionally. Remove from heat; stir in Parmesan cheese, basil, Kosher salt, and pepper.



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