

# One Pot Summer Orzo

## INGREDIENTS

1 TIN CHERRY TOMATOES (SAVE TIN AND REFILL WITH WATER X2) - 7-10 SUNDRIED TOMATOES - 3 SHALLOTS, PEELED - HALVED - RIND OF GRANA PADANO, CLEANED, LEFT WHOLE TO POACH IN SAUCE, CUT INTO BITESIZE PIECES TO SERVE - 3 STRIPS OF LEMON RIND (SAVE LEMON AND ADD JUICE BEFORE SERVING) - SEVERAL SPRIGS OF FRESH THYME - 50G BUTTER - 800-900ML WATER - GENEROUS SPRINKLE OF SEA SALT FLAKES - SEVERAL TURNS OF FRESHLY GROUND BLACK PEPPER - PINCH OR TWO OF CHILLI FLAKES - 300G ORZO - 35G FINELY GRATED GRANA PADANO - JUICE OF HALF A LEMON - SEVERAL GENEROUS GLUGS OF EXTRA VIRGIN OLIVE OIL - EXTRA GRANA PADANO TO SERVE, SHAVINGS WORK WELL

## INSTRUCTIONS

1. TAKE A MEDIUM TO LARGE HEAVY BASED PAN OR CASSEROLE DISH AND ADD IN THE TINNED CHERRY TOMATOES, SUN DRIED TOMATOES, HALVED SHALLOTS, GRANA PADANO RIND, LEMON RIND, FRESH THYME BUTTER AND WATER. COVER AND GENTLY BRING TO THE BOIL, COOKING FOR AROUND 10 MINUTES.

2. REMOVE THE LID, ADD SEASONING AND CHILLI TO SUIT YOUR TASTE FOLLOWED BY THE ORZO.

3. STIR AND COVER, ALLOWING THE PASTA TO COOK FOR BETWEEN 7-9 MINUTES (DEPENDING ON HOW MUCH BITE

YOU LIKE TO YOUR PASTA. I USUALLY OPT FOR AROUND 7-8 MINUTES AS IT CONTINUES TO COOK IN THE RESIDUAL HEAT ONCE REMOVED FROM THE STOVE). ENSURE YOU STIR EVERY 3 OR SO MINUTES TO AVOID THE PASTA FROM STICKING TO THE PAN.

4. BEFORE SERVING ADD IN THE FINELY GRATED ZEST OF HALF A LEMON PLUS ITS JUICE (USE YOUR HAND TO CATCH ANY PIPS) ADD IN YOUR FINELY GRATED GRANA PADANO STIRRING UNTIL IT MELTS. FINISH WITH A GOOD GLUG OF EXTRA VIRGIN OLIVE OIL. ONCE PLATED ADD A COUPLE OF EXTRA SHAVINGS OF CHEESE.