

## MUSHROOM ORZOTTO

A quick alternative to risotto. Orzo is a tiny pasta shape similar in size to a grain of rice.

SERVES 4 

### INGREDIENTS

2 tablespoons olive oil  
400g mushrooms  
1 onion  
3 cloves garlic  
½ teaspoon dried oregano  
½ teaspoon dried thyme  
200g orzo  
1 vegetable stock cube  
100g hard Italian cheese  
Salt & pepper

### EQUIPMENT

Chopping board  
Knife  
Large saucepan  
Measuring spoons  
Measuring jug  
Grater

### ALLERGENS

Milk, Gluten

### TIP

Add frozen peas or spinach and some cream or crème fraîche for a richer flavour.



### METHOD

- 1 Peel the onion and dice finely. Heat the olive oil in a large saucepan over a medium heat. Add the onion and cook for approx. 5-10 minutes until softened.
- 2 While the onion is cooking, place the garlic on the chopping board and squash with the back of a wide-bladed knife; remove the skin and chop finely.
- 3 Slice the mushrooms, then add to the pan with the garlic and dried herbs. Cook for 3 minutes, stirring often, then add the orzo and stir for 1 minute until lightly toasted.
- 4 Dissolve the stock cube in 750ml boiling water, then gradually pour into the pan and bring to a simmer. Cover with a lid and reduce the heat to low and cook until the orzo is softened. Stir occasionally to ensure the orzo doesn't stick (this should take around 10-12 minutes).
- 5 While the orzo is cooking, grate the cheese.
- 6 Taste the orzo to check it is soft, remove the pan from the heat, add the grated cheese and stir to combine. Season with salt and pepper.



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