

# Creamy Orzo

## INGREDIENTS

- 1 cup dry orzo
- 2 cups chicken or vegetable broth
- ½ cup milk (or half & half)
- ¼ cup grated parmesan
- 1 tbsp butter
- 1 tbsp olive oil
- 2 cloves garlic, minced
- 1 tsp lemon zest
- 1-2 tbsp lemon juice
- 2 tbsp fresh parsley
- Salt + pepper, to taste

## DIRECTIONS

1. In a skillet over medium heat, melt butter with olive oil.
2. Add garlic and cook for 30-60 seconds until fragrant.
3. Stir in orzo and toast for 1-2 minutes.
4. Add broth and simmer for 8-10 minutes, stirring occasionally, until tender and most liquid is absorbed.
5. Reduce heat and stir in: milk, parmesan, lemon zest, lemon juice
6. Stir until creamy and smooth. Finish with parsley, salt, and pepper.