



One-Pan Orzo with Spinach & Feta

Ingredients

- 2 tablespoons butter, unsalted
- 4 large green onions, trimmed and thinly sliced
- 2 large garlic cloves, minced
- 8 ounces baby spinach leaves (8 cups), coarsely chopped
- 1 teaspoon kosher salt
- 1 3/4 cups low-sodium chicken or vegetable stock
- 1 cup orzo
- 1 teaspoon finely grated lemon zest (from 1 lemon)
- 3/4 cup crumbled feta (3 ounces), plus more for garnish
- 1/2 cup frozen peas, thawed (optional)
- 1 cup chopped fresh dill, parsley, or cilantro

Instructions

- Heat a 10 inch skillet over medium then melt butter, 30 seconds-1 minute. Stir in about 3/4 of the green onions (saving some of the green parts for garnish) and all of the garlic and cook until softened, stirring frequently, about 3 minutes.
- Stir in spinach, adding in batches if it doesn't fit the pan all at once, and 1/2 teaspoon salt. Continue to cook, stirring occasionally, until spinach is wilted - about 5 minutes.
- Stir in broth and bring to a simmer. Stir in orzo, lemon zest and remaining salt. Cover and simmer over medium-low heat until orzo is nearly cooked through and most of the liquid is absorbed, 10-14 minutes, stirring once or twice.
- Stir in cheese, optional peas and herbs, cover the pan, and cook for 1 more minute to warm the peas through. To serve, sprinkle with more cheese and the reserved green onions.