



Mediterranean Beef and Orzo Skillet

Ingredients

- 1 pound lean ground beef
- 2 teaspoons chopped garlic
- 6 oz tomato paste
- 1/4 oz herbs de Provence (about 1.5 teaspoons)
- 3 cups water
- 6 oz orzo
- 4 oz baby spinach
- 3 oz feta cheese

Instructions

- Heat 1 tablespoon oil in a large skillet over medium-high. Add beef and season with salt and pepper. Cook, breaking up beef into large pieces with a spoon, until well browned, 3–5 minutes.
- Add chopped garlic, tomato paste, and herbs de Provence; cook, stirring, until fragrant and paste is bright red, 2–3 minutes. Add 3 cups water. Bring to a simmer, then stir in all of the orzo. Reduce heat to low. Cover and simmer until orzo is tender and liquid is mostly absorbed, 12–15 minutes.
- Stir in spinach until just wilted, 1–2 minutes. Serve Mediterranean beef and orzo with feta crumbled over top. Enjoy!

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