



Orzo and Asparagus

2 cups orzo
5 garlic cloves, chopped
2 oz extra virgin olive oil
Salt and pepper
5 asparagus stalks
10 grape tomatoes
1/4 cup crumbled feta

Cook orzo according to directions on package, set aside and reserve 1 cup of cooking water. In a medium pan, heat garlic and oil with salt and pepper on medium heat until garlic begins to turn golden. Add the asparagus. Spoon in some pasta water and let cook together for about 5 minutes. Add tomatoes, another spoonful of pasta water and let reduce. Once reduced, stir in orzo and a drizzle more olive oil is desired. Stir in feta. Serve hot.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

