



Orzo with Zucchini & Pepper

Ingredients

1 medium red pepper
1 medium zucchini
1/4 cup of olive oil
6 oz orzo pasta

Preparation

In a pot of salted boiling water, add the orzo pasta.

Cook for around 5 to 6 minutes.

In a sauté pan, add the oil and bring to a medium heat. Add the chopped zucchini and peppers.

Sauté together for 3 to 4 minutes.

Fold the orzo into the pan.

Let simmer for a couple of minutes.

Serve.

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

