

Sundried Cheesy Orzotto

with Mixed Cherry Tomato Salad

Creamy Sundried tomato Orzotto paired with Mixed Cherry Tomato Salad, topped with mozzarella and basil.

⌚ 25 Mins

Kcal 706 | P 36 g | C 120 g | F

18g

Vegetarian Family Friendly

Quick and Easy





Before you start

Preheat the oven to 170 Degrees Celsius. Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

What you'll need

Chopping board, Knife, Baking tray, Oil, Salt, Black pepper, Cooking pan, Wooden Spatula, Mixing bowl.

Ingredients (2 persons)

-  White Onion 120GR
-  Garlic 7GR
-  Sundried Tomato 60GR
-  Basil Leaves 7GR
-  Chives 5GR
-  Broccoli 250GR
-  Orzo Pasta 180GR
-  Home Made Vegetable Stock 450ML
-  Parmesan Cheese 30GR
-  Red Cherry Tomato 100GR
-  Yellow Cherry Tomato 100GR
-  Buffalo Mozzarella Mini 60GR
-  Apple Cider Vinegar 7GR
-  Honey 10GR

Method



Prep the Ingredients

Peel and chop **garlic** and **onion**. Chop **sun-dried tomatoes**, **chives**, and **basil**, keeping some **basil** for garnish. Slice **broccoli** into florets.



Roast the Broccoli

Arrange **broccoli** on a baking tray, drizzle with **oil**, season with **salt** and **pepper**, and roast at 200°C (390°F) for 10 minutes until tender and charred.



Sauté the Orzo

In a pan, sauté **garlic**, **onion**, and **sun-dried tomatoes** in **oil**. Add **orzo**, stir for a minute, pour in **vegetable stock**, and simmer on medium-low for 10-15 minutes until **orzo** absorbs the stock. Off heat, stir in **basil** and **Parmesan**.



Final Touches

Pour in the **vegetable stock**, bring it to a boil, and then reduce the heat to medium-low. Simmer for 10-15 minutes, stirring frequently, until the **orzo** is fully cooked and has absorbed most of the stock. Add the **chopped basil** and season with **salt** and **black pepper** to taste. Remove from heat, add the **parmesan cheese**, and stir to combine.



Make the Salad

Cut the **cherry tomatoes** in half and cut the **mozzarella** into small pieces. Place them into a small bowl and drizzle with **oil**. Add the **chives**, **vinegar**, and **honey**, and season with **salt** and **black pepper**. Stir to combine.



Serve and Enjoy!

Place **orzotto** on plates, and top with **roasted broccoli** and a side of **tomato salsa**. Garnish with reserved **basil leaves**.

Allergens Dairy Wheat