



I was asked to make Orzo Pasta as a side dish. As you know it is rather plain, so I pulled out all the stops and created a very flavorful dish. I liked it so much; I wanted to share it with you. Read through first.

### **Orzo Pasta w/ Spinach**

- 1 - Package Orzo Pasta, I prefer Misko brand
- 2 - Tablespoon Butter
- ¼ - Cup Olive Oil, cold pressed
- 3 - Medium Shallots, sliced
- 1 - Small Package Mini Sweet Bell Peppers, diced
- 1 - teaspoon Garlic, or 2 cloves, minced
- ¼ - teaspoon Thyme, dry or ½ tsp. fresh
- 1 - 6-oz. package Fresh Spinach, chopped small
- TT - Salt & Pepper (TT = to taste)

### **Instructions:**

Cook pasta half way, drain (reserve liquid), rinse under cold water. Set aside. In large skillet over medium heat, melt butter and then add olive oil. Sauté shallots, about 5 minutes, stirring occasionally. Add the bell peppers, cook for an additional 5 minutes, then add the garlic, cooking about 2 minutes. Add the pasta to the skillet along with the reserved liquid, using ¼ cup at a time, Thyme, Spinach, Salt & Pepper. Adjust seasonings.

**Add more liquid to cook pasta thoroughly, but do not over cook.**