



Orzo with Parmesan and Basil

- 2 tbsp butter
- 1 cup uncooked orzo pasta
- 1 (14.5 oz) can chicken broth
- 1/2 cup grated Parmesan cheese
- 1/4 cup fresh basil (optional)

Melt butter in a skillet over medium-high heat. Stir in orzo and cook until lightly browned.

Add chicken broth and bring to a boil. Cover, reduce heat, and simmer until orzo is tender and liquid is absorbed, about 15–20 minutes.

Stir in Parmesan cheese and basil. Season with salt and pepper. Transfer to a bowl and garnish with basil if desired.