

C H E E S Y O R Z O

Ingredients:

- 3 Garlic Cloves
- 1 Pinch red pepper flakes
- 2 Tablespoons lard/olive oil/butter
- 1 & 1/2 Cups Orzo noodles
- 3 Cups broth
- 1 Cup cheese
- 1 to 2 chives optional



Directions:

1. Break out your favorite Cast Iron Pan and sauté the garlic in the lard (or butter/olive oil)
2. Once softened add in a pinch of Red Pepper Flakes and stir for one minute to release the scent
3. Add in the 1.5 cups of Orzo and stir to coat for 1 minute
4. Slowly add in the broth (be careful of splattering since the pans hot)
5. Cover and bring to a boil – boil for approx. 15 minutes or until soft
6. Turn off the heat and stir in the cheese
7. Serve hot and top with the Chives and More Cheese if desired!

