



Garlic Parmesan Orzo

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
3-4 People	5 MIN	15 MIN		10

Garlic parmesan orzo is a creamy and flavorful pasta dish made with small rice-shaped pasta, garlic, butter, and parmesan cheese. It has a smooth, rich texture and a comforting taste that works as both a side dish and a main course. This easy recipe comes together quickly and is perfect for busy days when you want something delicious with minimal effort. The combination of garlic and parmesan creates a simple yet satisfying dish.

Ingredients

- 1 cup orzo pasta
- 3 garlic cloves, minced
- 2 tablespoons butter
- 2 cups broth (vegetable or chicken)
- ½ cup grated parmesan cheese
- Salt and pepper to taste
- 1 tablespoon fresh parsley (optional)

Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 15 minutes
- Total Time: 20 minutes
- Servings: 3-4
- Course: Main / Side
- Cuisine: Italian-inspired

Cooking Method

Instructions

1. Heat butter in a pan over medium heat.
2. Add garlic and sauté for **1-2 minutes** until fragrant.
3. Add orzo and lightly toast for 1-2 minutes.
4. Pour in broth and bring to a simmer.
5. Cook for **8-10 minutes**, stirring occasionally, until orzo is tender.
6. Stir in parmesan cheese until melted and creamy.
7. Season with salt and pepper.
8. Garnish with parsley and serve warm.

Cooking Tips

- Stir occasionally to prevent sticking
- Use broth instead of water for more flavor
- Add cheese gradually for smooth texture

Variations

- Add spinach or mushrooms
- Add chicken or shrimp
- Use roasted garlic for a milder flavor
- Add cream for extra richness

What to Serve with Garlic Parmesan Orzo

- Grilled chicken or fish
- Roasted vegetables
- Salad
- Garlic bread

Storage

Store in an airtight container in the refrigerator for up to **3 days**.

Reheating

Reheat with a splash of broth or water to loosen.

Frequently Asked Questions

What is orzo?

A small pasta shaped like rice.

Can I use water instead of broth?

Yes, but broth adds more flavor.

Can I make it creamy without cheese?

Yes, use a little cream or plant-based alternative.

Recipe Author

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