

Becky Makes...

ORZO WITH TOMATO SAUCE

180g Orzo Pasta

1 tablespoon Olive Oil

½ Onion

½ Red or Yellow Pepper

3-4 Mushrooms, sliced (optional)

100g Bacon Lardons or Chorizo (optional)

A handful of cooked Chicken or Ham, cut into small pieces (optional)

½ teaspoon Dried Oregano

400g can Chopped Tomatoes

½ teaspoon Sugar

1 large Tomato, chopped or 4 Cherry Tomatoes, halved (optional)

8-16 green or black Pitted Olives, halved (quantity according to you taste)

Salt and Pepper

Grated or crumbled Cheese (e.g. Cheddar, Parmesan, Feta) to serve

Serves 2

Cook on the hob in a large, lidded frying pan

1. Bring a medium saucepan of water to the boil then add the orzo pasta, stir and return to the boil. Simmer for 10 minutes. Drain through a sieve
2. Meanwhile chop the onion and the pepper finely, then heat the oil in the frying pan and gently fry the onion, pepper and optional mushrooms, bacon and/or chorizo until the onion is very soft
3. Add the tinned tomatoes and sugar, rinsing out the can with a little water. Bring to the boil and simmer for 5 minutes stirring occasionally
4. Stir in the olives and optional fresh tomatoes and cooked chicken/ham and simmer for 5 more minutes, then season with salt and pepper to taste
5. Stir the drained orzo into the sauce and mix well. Serve immediately with your preferred grated or crumbled cheese

For a Demonstration of this recipe find me on YouTube

[\(4\) Becky Makes Orzo With Tomato Sauce - YouTube](#)

