

*A recipe from*



## *Lemon Basil Orzo*

### **Ingredients**

2 Tbsp. Racconto extra-virgin olive oil  
1 c. diced onion  
1 1/2 c. Racconto orzo  
1/2 c. dry white wine  
3 c. chicken stock or low-sodium broth  
1/2 c. frozen petite green peas  
1/3 c. Racconto grated Parmesan cheese  
2 Tbsp. fresh basil, chopped  
1 tsp. lemon zest  
1/4 c. heavy cream  
Juice of 1 lemon  
Salt and freshly ground black pepper



### **Preparation**

In a heavy-bottomed medium saucepan, heat the olive oil over medium-high heat. Add the onion and sauté until fragrant and translucent. Add the orzo and toast for 2 minutes, stirring occasionally. Add the wine and cook until absorbed.

Gradually add the chicken stock, stirring frequently. Bring to a simmer, lower the heat, and cover. Cook for 8 to 10 minutes, until the liquid is almost absorbed and orzo is tender. Remove from the heat.

Stir in peas, Parmesan, fresh basil, lemon zest, heavy cream, and lemon juice. Season orzo with salt and pepper, to taste, and serve.