

Orzo with Sausage and Broccoli Rabe (or asparagus!)

Serves 4

2 tablespoons extra-virgin olive oil
8 ounces broccoli rabe or asparagus, trimmed and cut into 1 1/2-inch pieces
¼ teaspoon salt
4 garlic cloves, sliced thin
1 pound sweet Italian sausage, cut into 1-inch pieces
2 ¼ cups chicken broth
1 ¼ cups orzo
¼ cup dry white wine
½ cup thinly sliced jarred hot Peppadew peppers
⅓ cup grated Parmesan cheese

Heat a tablespoon of the oil in a large non-stick or cast iron skillet until it shimmers. Add the broccoli rabe or asparagus, and salt and cook, stirring occasionally, for 2 minutes (broccoli rabe) or 4 minutes (asparagus).

If you want to add red or yellow bell peppers, you can throw them in at the same time as the broccoli rabe or asparagus.

Add half of the garlic, and cook for a few minutes more, or until the vegetables are tender. Transfer the veggies to a plate, tent with foil (I actually never do that!), and set aside.

Add remaining tablespoon of oil to pan and heat until it shimmers. Add sausage, and cook until browned; add remaining garlic and cook for about 30 seconds.

Add broth, orzo, and white wine, and heat to boiling. Reduce heat to medium, cover, and cook for 8-10 minutes, or until orzo is al dente and most of the liquid has been absorbed.

Sprinkle broccoli rabe or asparagus, Peppadews (if using), and Parmesan cheese over top, and gently mix to combine.

Top servings with extra grated Parmesan if you want (more Parmesan is always fabulous, dear friends.)

Printed from www.thefrugalgirl.com; recipe adapted from Cook's Country.