Garlicky Orzo

This easy orzo dish is a flavour-punched side-dish that you will love for special occasions!

Preparation Time: 10 min. Cooking Time: 30 min Servings: 6- 8 servings

Amount	Ingredient	Cost – date:
2 cups	Orzo	
3	Garlic Cloves, chopped fine	
1 jar	Sun-Dried Tomatoes, chopped (save and add 2 tbsp of the sun dried oil)	
1	Boursin Herb and Garlic cheese block	
4 cups (1 box)	Vegetable Stock	
1/2 tsp	Basil	
1/2 tsp	Oregano	
1/2 tsp	Cajun (or crushed chilies for more heat)	
1 – 1.5 cups	Old White Cheddar, shredded	
2 cups	Spinach	
To Taste:	Pepper	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Put orzo into casserole dish, set Boursin in the middle and add everything else (except for the cheddar and spinach). Cover with foil.

2. Bake at 400 for 15 mins then stir.

3. Add cheddar and spinach.

4. Bake for another 15 minutes or until the orzo is done.

SOURCE: Marion K (a favourite of hers)

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!