

ONE POT PEPPERONI PIZZA ORZO

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COOK TIME: 30mins

SERVES: 4

CALORIES: 561 kcal (PER SERVING)

INGREDIENTS

1 shallot, finely chopped
3 garlic, minced
2 tbsp olive oil
250 g/9 oz orzo pasta
2 1/2 cups/600 ml chicken broth
1 tbsp tomato paste
240 ml/1 cup tomato purée
100 g/3.5 oz roasted peppers from a jar, drained
30 g/1 oz grated Parmesan
180 g/6.5 oz grated mozzarella
100 g/3.5 oz thin slices pepperoni
fresh basil
1/2 tsp crushed pepper flakes

*SPICES
1 tsp each: dried oregano, dried thyme,
dried sage, salt, black pepper

DIRECTIONS

Get all the prep done before you start cooking: mince the garlic and finely chop the shallot.

Heat oil in an ovenproof nonstick skillet over medium low. Add shallot and garlic, cook until soft and fragrant, about 2 minutes. Add orzo, toast for 1 minute. Stir in spices and toast until fragrant, about 30 seconds. Pour in broth and bring to a boil. Add tomato paste and stir until dissolved. Add tomato purée and stir well. Cover, and simmer over low for 10 minutes, stirring occasionally to prevent orzo from sticking to the bottom of the skillet. Add more chicken broth or water if needed.

In the meantime, preheat the oven to 200 °C/400 °F.

When ready, turn off the heat. Add roasted peppers and grated Parmesan, stir until combined. Then top with grated mozzarella, pepperoni and basil leaves. Finish off with black pepper and red pepper flakes.

Place in the oven and bake for 10 minutes or until the cheese is melted and golden browned on top. Serve immediately with a big side salad. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.