

*Texas Hill Country Olive Co.*

# **CREAMY LEMON ORZO**

with Lemon Infused Olive Oil

## **Ingredients:**

- 16 oz dried orzo
- 2 ½ cups chicken or vegetable broth
- 1 lemon, zested & juiced
- 2 cloves of garlic
- ¼ cup of Lemon Infused Olive Oil
- 2 tbsp capers
- ½ tsp kosher salt
- ½ tsp black pepper
- ½ tsp red pepper flakes
- 5 oz of grated parmesan
- Fresh herbs like Italian parsley to garnish



## **Directions:**

1. In a medium pot bring the broth to a boil over medium heat.
2. Add orzo and simmer for 10-12 mins until orzo is tender, then remove from heat.
3. Mix in Lemon Olive Oil, fresh lemon juice and zest, along with capers and parmesan.
4. Garnish with fresh Italian parsley and serve your creamy lemon orzo recipe!