

# LEMONY ORZO PASTA WITH ASPARAGUS



## INGREDIENTS:

- 4 cups water
- 1 1/2 cups Orzo pasta
- 1 bunch of asparagus stalks cut into bite size pieces
- Zest and juice of 1 lemon
- 1/3 cup grated parmesan
- 3 Tablespoons butter
- Salt and pepper to taste

## INSTRUCTIONS:

1. Bring water to boil in large saucepan.
2. Add Orzo and cook until slightly tender, about 10 minutes.
3. Toss asparagus into water with the Orzo. Continue to cook another 2-3 minutes until asparagus is fork tender.
4. Drain and pour pasta and asparagus back into pan.
5. Add lemon juice and zest, parmesan and butter. Stir until blended.
6. Add salt and pepper to taste.
7. Eat and enjoy!

**Yield:** 6 servings

**Source:** The Laughing Spatula

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of  
the  
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