

Orzo with Peas, Dill and Pancetta

Adapted from a Bon Appetit recipe, July 2006



A room temp side dish with lots of flavor

- 1/2 pound orzo (rice-shaped pasta)
- 3 ounces pancetta, chopped (about 1/2 cup)
- 1/2 cup chopped shallots, about 4
- 1 cup frozen peas, petite, thawed
- 5 tablespoons fresh dill, chopped, divided
- 1 cup low-salt chicken broth
- 1 tablespoon sherry vinegar
- 1 tablespoon fresh lemon juice
- 1 tablespoon unsalted butter
- salt and pepper to taste
- 2 tablespoons Italian parsley, for garnish

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 6

To the original recipe I added lemon juice and butter. I thought it needed a little bit of zing.

1. Cook orzo in large saucepan of boiling salted water until tender but still firm to bite, stirring occasionally. Drain.
2. Meanwhile, sauté pancetta and chopped shallots in heavy large skillet over medium-high heat until brown, about 4 minutes. Add 4 tablespoons chopped dill; stir to coat. Add chicken broth and boil until reduced by half, about 4 minutes. Add Sherry wine vinegar; boil 1 minute. Add orzo to skillet; stir to coat. Add peas, butter and lemon juice.
3. Season to taste with salt and pepper. Transfer to medium bowl; sprinkle with remaining 1 tablespoon chopped dill and Italian parsley. Serve warm or at room temperature.

Per Serving (excluding unknown items): 220 Calories; 4g Fat (16.8% calories from fat); 12g Protein; 35g Carbohydrate; 2g Dietary Fiber; 15mg Cholesterol; 421mg Sodium. Exchanges: 2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.