

## Warm Greek Orzo with Feta and Tomato



Prep Time 5 minutes

Cook Time 20 minutes

Total Time 25 minutes

Servings 2 Mains or 4 Sides

Author OliveTomato.com

### Ingredients

- 3 tbsp extra virgin olive oil
- 1 medium onion finely chopped
- 1 garlic clove minced
- 1 ¼ cup dry orzo
- 1 tsp oregano
- 2 tsp chopped parsley
- 2-3 cups water
- 12 oz (340 g) crushed tomatoes
- 1 oz (30 g) feta crumbled or grated for serving
- Salt and Pepper
- 2 tsp chopped parsley

### Instructions

1. Heat the olive oil in deep pan and sauté the onion until translucent about 5 minutes. Then add the garlic and continue sauteing for 1 minute.
2. Add the orzo and mix, making sure all the orzo is coated with olive oil. Add the tomato, 1 ½ cup hot water, ½ tsp oregano, ¼ tsp salt, ⅛ tsp black pepper, stir and simmer covered for about 12-15 minutes until cooked, adding hot water as needed (¼ cup at a time). Stir occasionally to avoid sticking.
3. When done it will still be slightly liquid and have a risotto like texture. Cover and let it sit for 5 minutes.
4. To serve, place in a shallow bowl, add feta, sprinkle with parsley, oregano, and finish with ground black pepper.

### Notes

You can store this in the refrigerator for up 3 days. To reheat, place it in a pot with 1-2 tbsp hot water and simmer (at very low heat) stirring until all of it is warm.