



Noreen's Kitchen

Creamy Tomato Orzo with Spinach

Ingredients

2 cups orzo pasta	1 teaspoon onion powder
3 cups water	1 teaspoon Italian seasoning blend
4 tablespoons butter	1 teaspoon dried basil
2 cups tomato or pasta sauce	½ teaspoon salt
¼ cup parmesan cheese, grated	½ teaspoon cracked black pepper
2 cloves garlic, minced	4 cups loosely packed baby spinach
1 teaspoon garlic powder	

Step by Step Instructions

Bring water to a boil over medium heat. Add butter and dry orzo. Stir well.

Cook, stirring occasionally, until pasta is cooked through but still a bit chewy. You may need to add a bit more water if the pasta is not cooked all the way to your liking.

Once pasta is cooked through, add butter, cheese, sauce and seasonings. Stir well to combine.

Add spinach and stir until wilted. Remove from heat and allow to rest for 10 minutes.

Serve with a sprinkle of more cheese if desired.

Leftovers can be stored in an airtight container in the refrigerator for up to three days.