Southwestern Orzo Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups uncooked orzo pasta
1 tsp cumin
1 tbs oil or butter
1 shallot diced
2 gloves garlic minced
2 cups vegetable stock
1/2 cup frozen corn (thawed)
1/2 chopped hot house tomato or 8 halved cherry tomatoes
1/4 cucumber, chopped
1 handful of cilantro
1 green onion, sliced
Asiago cheese for serving

Instructions

This can be a hearty main dish or a fantastic side dish.

In a large skillet, heat oil and sweat onions and garlic for 1 minute. Add cumin and orzo and saute for about 3-5 minutes, allowing the pasta to brown slightly.

Slowly stir in the vegetable stock and bring to a boil. Reduce heat to a simmer and let pasta cook, absorbing the stock. When pasta is 90% done, stir in corn and heat. Cook pasta until al dente and stir in tomatoes and cucumber.

Top with cilantro, green onion, and grated Asiago cheese.

Enjoy!