



# 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.

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

Enjoy!