

THE CULINARY Playground

Creamy Orzo with Prosciutto & Peas

- 2 1/2 tablespoons egg beaters
- 1/4 cup freshly grated Parmesan
- 1 teaspoon olive oil
- 1-2 slices prosciutto, snipped
- 1/2 shallot, chopped
- 1/3 cup orzo pasta
- 1 cup chicken broth (add additional 1-2 T if needed)
- 1/3 cup halved cherry tomatoes
- 1/3 cup frozen peas, thawed
- Squeeze of lemon juice
- 2 tablespoons chopped fresh basil

Whisk together the eggs and Parmesan in a small bowl. Set aside.

Heat the olive oil in a medium skillet over medium heat. Add the prosciutto and cook until beginning to brown and get crispy, 3 minutes. Add the shallots and cook, stirring until softened and fragrant, 2 minutes. Stir in the orzo and toast for 3 minutes. Add chicken broth and reduce the heat to medium low and simmer for 6 minutes, stirring often to prevent sticking. Stir in the tomatoes and peas. Cook until the orzo is al dente, another 2 minutes.

Add the egg mixture to the skillet while stirring constantly and cook for another minute until the sauce has thickened slightly and coats the pasta. Remove from heat.

Stir in lemon juice. Sprinkle with the basil and serve.