

Sun-Dried Tomato Basil Orzo

Ingredients

2 cups uncooked orzo pasta

1/2 cup chopped fresh basil leaves

HOME

08 SMARTPOINTS

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2 cups uncooked orzo pasta

1/2 cup chopped fresh basil leaves

1/3 cup chopped oil-packed sun-dried tomatoes

2 tablespoons olive oil

3/4 cup grated Parmesan cheese

1/2 teaspoon salt

1/2 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add orzo and cook for 8 to 10 minutes or until al dente. Drain and set aside.

Place basil leaves and sun-dried tomatoes in a food processor. Pulse 4 or 5 times until blended.

In a large bowl, toss together the orzo, basil-tomato mixture, olive oil, Parmesan cheese, salt and pepper. Serve warm or chilled.

source:[Allrecipes.com](https://www.allrecipes.com)