

One Pan Lemon Spinach Orzo with Feta

Prep: 5 minutes • Cook: 20 minutes

A bright, creamy one-pan orzo brimming with garlic, lemon, and tender spinach, finished with salty feta and fresh dill. Comforting yet zippy, it's a quick vegetarian meal with optional soft-boiled eggs for extra richness and protein.

Ingredients

- 2 eggs (optional)
- 2 tablespoons butter
- 1 large shallot (diced (about 1/2 cup))
- 2 cloves garlic (minced)
- 1/4 teaspoon fine sea salt
- 1/4 teaspoon black pepper (to taste)
- 2/3 cup orzo
- 2 cups vegetable broth
- 2 tablespoons lemon juice
- 1 teaspoon lemon zest
- 1 cup baby spinach (chopped)
- 2 tablespoons (0.5 oz) Parmesan cheese
- 3 tablespoons feta cheese (crumbled, for garnish)
- about 3 tablespoons fresh dill (for garnish)

Instructions

1. If using eggs, bring a saucepan of water to a simmer. Gently lower in the eggs and cook for 6 1/2 minutes (or to preferred doneness). Transfer to an ice bath to cool, then peel.
 2. Melt butter in a large skillet over medium heat. Add shallot, garlic, salt, and pepper; cook, stirring frequently, until the shallot is translucent, about 3 minutes.
 3. Stir in the orzo to coat in butter. Pour in the vegetable broth and bring to a boil over medium-high heat.
 4. Reduce heat to medium and cook, stirring occasionally, until the orzo is al dente and most liquid is absorbed, 10 to 12 minutes.
 5. Remove from heat; add lemon juice, lemon zest, spinach, and Parmesan. Stir until the spinach is slightly wilted. Taste and season with more salt and pepper if needed.
 6. Divide orzo into bowls. Top with crumbled feta, fresh dill, and halved soft-boiled eggs (if using).
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