

Idiot's Kitchen Recipe – Greek Orzo with Roasted Vegetables

Recipe from www.idiotskitchen.com



Ingredients:

Orzo Pasta (1 ½ cups)
Feta Cheese (about 6 ounces)
1 Small Eggplant
2 Small, Thin Zucchini
1 Red Bell Pepper
1 Medium Onion
Cherry tomatoes (8 ounces) cut in half if large
Fresh Basil or Parsley (or both!)
Olive Oil
1 Tablespoon Dried Oregano
1 Tablespoon Dried Rosemary
Dried Red Pepper Flakes
Salt & Pepper

Pre-heat the oven to 400 degrees.

Chop the eggplant, zucchini, red bell pepper and onion into small dice. Try to keep all of the vegetables the same size and fairly small so that they will cook evenly. Cut cherry tomatoes in half if they are large.

Place the vegetables on a foil lined baking sheet. Sprinkle with dried oregano, dried rosemary, and add red pepper flakes, salt and pepper to taste. Drizzle with olive oil (about ¼ cup) and use your clean hands to mix thoroughly coating the veggies in oil and herbs.

Roast in a 400 degree oven for 20-25 minutes until tender and just beginning to brown on the edges.

Cook 1 ½ cups orzo pasta in a large pan of boiling, salted water for 5-6 minutes. Cook the pasta only until al dente – tender but still firm in the middle.

Drain the pasta and toss it with the roasted vegetables. Top with crumbled Feta Cheese and chopped fresh basil or parsley.

Great served hot or cold.