



Lemon-Thyme Orzo Primavera

Prep: 10 minutes | Cook: 20 minutes | Total: 30 minutes

Yield: 4 servings | Serving Size: 1 cup

Ingredients

- 1 tablespoon olive oil
- ½ cup uncooked whole-wheat orzo pasta (can substitute a different small whole-wheat pasta)
- 1 clove garlic, minced (about ½ teaspoon)
- 1 medium zucchini, grated or diced (about 1 cup)
- 1 medium carrot, grated or diced (about ½ cup)
- 1 cup (8 ounces) no-salt-added vegetable broth or chicken broth
- Zest of 1 lemon
- 1 tablespoon minced fresh thyme
- 4 tablespoons (¼ cup) grated parmesan cheese, divided

Directions

1. Heat a medium or large saucepan over medium heat.
2. Add the oil and heat until shimmering.
3. Add the uncooked orzo pasta. Cook, stirring often, until golden and fragrant, about 2-3 minutes.
4. Add the garlic, zucchini, and carrot. Cook, stirring often, for 2 minutes.
5. Add the broth and lemon zest. Stir to combine.
6. Bring to a boil over high heat, then reduce the heat to maintain a gentle simmer.
7. Cook until the liquid has been absorbed and orzo is al dente (tender, yet still a little chewy), about 10 minutes.
8. Stir in the thyme.
9. Serve warm, topping each serving with 1 tablespoon of parmesan cheese.

Recipe Notes

- Place the zested lemon in a zip-top plastic bag and store in the refrigerator for juicing later, within 5-7 days.
- Consider serving with baked chicken or fish and a salad for a complete meal.
- If you do not have fresh thyme, add ¼-1 teaspoon dried thyme (to taste) with the broth and lemon zest.

**Nutrition Facts Per Serving: Calories: 180 | Total Fat: 6 g | Saturated Fat: 1 g
Sodium: 100 mg | Total Carbohydrate: 35 g | Dietary Fiber: 2.5 g | Protein: 8.5 g**

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