



# Meatball Orzo Casserole

Preparation: **5**mins. | Cooking: **45** mins. | Servings: **4**

## INGREDIENTS

- 1 ½ cups uncooked orzo
- 2 cups pasta sauce
- ½ cup frozen green peas
- Salt and pepper
- 2 cups water
- 1 pack Cooked Perfect Sundried Tomato & Roasted Garlic Chicken Meatballs
- 1 cup shredded mozzarella cheese



## INSTRUCTIONS

Heat oven to 350 degrees, and coat casserole dish with non-stick spray. Place orzo, marinara sauce, green peas, salt and pepper in the casserole dish, and mix. Add water, and combine. Cover the dish with a piece of aluminum foil, and bake for 25 minutes. Uncover and add meatballs (or desired meat) and, if needed, more water. Cover, and bake 20 minutes or until orzo is fully cooked. Uncover, add cheese and bake or broil until cheese is melted.

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