

30-MINUTE BROWN BUTTER GOAT CHEESE GRILLED VEGGIE ORZO

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 4

INGREDIENTS

8-10 large basil leaves, julienned
8 ounces orzo pasta (1 cup dried orzo)
1 medium red bell pepper, halved or cut into strips
1 medium orange pepper, halved or cut into strips
1 sweet yellow onion, peeled and quartered
1 medium zucchini, cut into strips
1/2 cup goat cheese crumbles

1/3 cup reserved pasta water
1/4 cup salted butter
1 teaspoon garlic powder
Salt and pepper
Optional: 1 (15-ounce) can chickpeas, rinsed and drained



INSTRUCTIONS

Preheat grill to 400 degrees. Place veggies in a large bowl; drizzle them with olive oil, garlic powder and salt and pepper. Grill them in a grill basket for 10-15 minutes until tender, or place them on a large piece of foil and seal them inside. Use a fork or knife to poke a hole at the top to allow steam to escape. Place over direct heat on the grill and grill for 10-15 minutes or until tender. While veggies are grilling, add butter to a large saucepan or skillet over medium heat. The butter will begin to melt, crackle and then foam. Make sure you stir constantly during this process. After a couple minutes, the butter will begin to brown and turn a golden amber color on the bottom of the pan; this usually happens right when it foams. Continue to whisk, and remove from heat as soon as it begins to brown and gives off a nutty aroma. Set aside to cool (keeping butter in the pan) while you cook your pasta. Cook the pasta according to the package directions. Once pasta is done cooking, reserve 1/3 cup pasta water and set aside; drain pasta, and add it to the skillet with brown butter. Give it a stir to coat all the pasta in butter; immediately add in the goat cheese and reserved pasta water; stir until nice and creamy and cheese has melted. Add in all the grilled veggies, and season with salt and pepper. Fold in the julienned basil.