

ORZO WITH BACON, PEAS, SPINACH & LEMON

Preparation: 5 minutes | Cook: 25 minutes | Servings: 4

INGREDIENTS

3 cups low sodium chicken broth
2 cups packed baby spinach
1 cup frozen peas
1 cup dry orzo
1/4 cups freshly grated Parmesan
6 slices center-cut bacon
1 medium lemon
1 leek
Black pepper (to taste)



INSTRUCTIONS

Place the chopped bacon in a large, heavy-bottom sauce pot or Dutch oven. Cool the bacon over medium-high heat for 6 to 8 minutes or until crispy. Add leeks (white parts only and chopped) and sauté until soft, 3 to 4 minutes. Add the peas and sauté for 1 minute more. Add orzo and chicken broth, stir to combine then bring to a boil. Reduce heat to medium-low and simmer 10 minutes, stirring every few minutes, scraping the bottom of the pot to make sure the orzo does not stick. Remove from the heat, add the spinach, stir, then cover for a couple minutes or until spinach has wilted. Top with parmesan, lemon zest, and black pepper and serve with lemon wedges on the side. Enjoy!

[Orzo with Bacon, Peas, Spinach, & Lemon](https://www.eatingwell.com/recipes/orzo-with-bacon-peas-spinach-lemon-recipe/)