

## **Cheesy Pesto Orzo from She Makes and Bakes**

Total time: 20 minutes

Makes 4 servings

2 cups chicken or vegetable broth

1 cup orzo

1 cup grated parmesan cheese

2-3 tablespoons pesto

Salt and pepper, to taste

In a medium saucepan, bring the broth to a boil. Add the orzo, reduce to a simmer, and cook for about 10-15 minutes, stirring occasionally, until the orzo is tender and the liquid is absorbed. When the pasta is done, add the cheese and stir until it's melted. Add salt and pepper to taste. If the pasta is too thick, you can add a few tablespoons of broth or milk to get it creamier.

Adapted from [Sprinkled with Flour](#)