Pan-Fried Orzo with Ground Meat, Vegetables, and Cheese

Simple, hearty, and full of flavor

Easy 4 Servings 25 min.



Orzo and ground meat—a classic with a twist that exudes Mediterranean comfort. The delicate pasta grains blend perfectly with a savory ground meat sauce, packed with aromatic tomatoes, herbs, and Parmesan. Inspired by Italian cuisine, this dish is not only filling but also true comfort food. Perfect for after work when you need something quick. Simple, flavorful, and quintessentially Italian.

Ingredients

300 g orzo pasta

400 g ground beef

1 red bell pepper

1 onion

3 garlic cloves

80 g sun-dried tomatoes in oil

1 handful of basil

500 g ORO di Parma Passata Rustica in a glass bottle

600–700 ml vegetable broth

100 g heavy cream

60 g Parmesan

1 tsp sweet paprika

Salt and pepper

2 tbsp olive oil

Step 1: The Preparation

Chop the onion, garlic, bell pepper, and sun-dried tomatoes; chop the basil; and grate the Parmesan.

Step 2: Preparation

Heat the olive oil in a large skillet, brown the ground meat, then sauté the onion and garlic briefly. Add the orzo, vegetable broth, and passata, and simmer for 3 minutes over low heat. Then add the bell peppers and sun-dried tomatoes, cover, and cook for another 7 minutes.

Step 3: The Finale

Finally, stir in the cream, Parmesan, basil, paprika, salt, and pepper; season to taste and serve immediately.

Used products:



Diese und weitere leckere Rezeptideen findest du auf:
www.orodiparma.de/italienische-rezepte