



Orzo with Chicken and Asiago

1 cup water
1 (16-ounce) can fat-free, less-sodium chicken broth
12 ounces skinned, boned chicken breast, cut into bite-size pieces
1 1/4 cups uncooked orzo (rice-shaped pasta)
1 cup frozen green peas, thawed
1/2 cup (2 ounces) grated Asiago cheese, divided
1/4 teaspoon salt
1/4 teaspoon dried rosemary, basil, or oregano
1/8 teaspoon black pepper

1. Combine water and broth in a Dutch oven; bring to a boil.
2. Add chicken and pasta; bring to a boil.
3. Reduce heat; simmer 12 minutes, stirring occasionally.
4. Remove from heat; stir in peas, 1/4 cup cheese, salt, herbs, and pepper.
5. Top each serving with 1 tablespoon cheese.



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