



Cheesy mushroom orzo bake with Genovese pesto

Yield: 10 servings

Ingredients:

20 Oz. Barilla® orzo
4 Tbsp. Extra virgin olive oil
1 Yellow onion, thinly sliced
3 Garlic cloves, minced
2 Tbsp. Butter
2 Lb. Cremini mushrooms, thinly sliced
2 ½ Cup Heavy cream
1 Tbsp. Lemon, juice and zest
½ Cup Barilla® creamy genovese pesto
8 Oz. Baby spinach
1 Cup Pecorino Romano, grated
8 Oz. Mozzarella, shredded

Directions:

1. Preheat oven to 400 f.
2. In a skillet over med/high heat add oil, onion, and garlic cooking for 2-3 minutes.
3. Meanwhile, bring a pot of water to a boil and cook orzo according to package directions.
4. Add butter and mushrooms to the pan and cook an additional 3-5 minutes.
5. Add cream and lemon. Bring to a simmer then add spinach, orzo, ½ of the pesto, and
6. Romano cheese.
7. Mix well. Transfer to a casserole dish and top with mozzarella.
8. Bake for 15 minutes or until cheese turns golden brown.
9. Drizzle with remaining pesto.

Recipe and photo courtesy of Barilla