One-Pot Tuna Orzo with Zucchini

# Ingredients

* 1/4 cup olive oil
* 3 medium zucchinis, cut into 1-inch pieces (about 5 cups)
* 2 large garlic cloves, grated
* salt
* red-pepper flakes
* 12 oz orzo
* 3 cups chicken broth
* 1 (5-ounce) can olive-oil packed tuna, drained
* 1/4 cup golden raisins
* 3 Tbsp capers
* 1 Tbsp red wine vinegar
* 1/2 cup fresh mint leaves, torn
* 1/2 cup fresh basil leaves, torn
* grated Pecorino Romano, for serving (optional)

## Step 1

In a large, high-sided skillet, heat the oil over high. Add the zucchini and cook, stirring often, until browned, about 6 minutes.

## Step 2

Adjust heat to medium, stir in the garlic and season with salt and red pepper. (Do not let the garlic burn.) Add the orzo and cook for 1 minute, stirring. Stir in the broth and bring to a simmer. Cover and cook until the orzo is tender and the liquid is almost absorbed, about 6 minutes, stirring occasionally.

## Step 3

Stir in the tuna, raisins, capers and vinegar and cook until just warmed through. Add the herbs right before serving. Top with cheese if desired.