

One-Pot Orzo With Tomatoes, Corn and Zucchini

By Lidey Heuck

Updated Aug. 26, 2021

Total Time 45 minutes

Rating ★ ★ ★ ★ ★ (4,042)

This recipe is inspired by the tail end of summer, when fresh produce and herbs abound but the heat waves are finally starting to relent. And while this dish makes a wonderful stage for the season's produce at its peak, it can also turn sad-looking February vegetables into a sauce that makes it feel like summer. The trick is to sauté the tomatoes slowly, until they've collapsed and become deeply sweet and fragrant. The orzo cooks right in the sauce, which cuts down on the dishes and allows the pasta to absorb the flavor as it cooks. If you prefer a larger pasta shape, stick to the traditional method of boiling pasta for best results, and save some pasta water to help loosen the sauce.

To get vegetarian recipes like this one delivered to your inbox, [sign up for The Veggie newsletter](#).

INGREDIENTS

Yield: 4 to 6 servings

3 tablespoons olive oil
1 Vidalia or yellow onion,
chopped
1½ teaspoons kosher salt, plus
more for seasoning
Black pepper, to taste
1 medium zucchini (about 8
ounces), halved lengthwise,
seeded and ½-inch diced

PREPARATION

3 garlic cloves, minced
2 pints cherry tomatoes, halved
1/3 cup torn fresh basil leaves,
plus more for serving
1/4 teaspoon red-pepper flakes,
plus more to taste
2 tablespoons balsamic vinegar
1 tablespoon tomato paste
1 1/4 cups orzo
Kernels from one ear of corn
(about 1/2 cup)
1 cup torn or medium-diced
fresh mozzarella (about 5
ounces)
1/4 cup grated Parmesan

Step 1

Heat olive oil in a large (12-inch) skillet, for which you have a lid, set over medium. And the onions, lightly season with salt and pepper, and cook, stirring occasionally, until tender, about 8 minutes. Turn the heat to medium-low, add the zucchini and garlic, and cook for 2 more minutes, stirring often.

Step 2

Add the tomatoes, basil, red-pepper flakes, 1 teaspoon salt and black pepper to taste. Cook, stirring occasionally, until the tomatoes have completely collapsed, 12 to 15 minutes. Add the balsamic vinegar and tomato paste and cook for 2 more minutes, stirring occasionally.

Step 3

Add 2 1/2 cups water and bring to a simmer over medium heat. Add the orzo, corn, and 1/2 teaspoon salt, mix well, and turn the heat to low. Cover and simmer for 10 to 12 minutes, stirring and scraping the bottom of the pan 3 or 4 times, until the pasta is cooked. The pasta should look “saucy” as it cooks; if at any point it looks dry, add another 1/4 cup water.

Step 4

Off the heat, add the mozzarella and Parmesan and stir gently until just combined. Top with fresh basil and more red-pepper flakes if desired, and serve hot.

Private Notes

Leave a Private Comment on this recipe and see it here.