

**WAITROSE**  
& PARTNERS



## Cheddar & leek orzotto

A pleasingly simple twist on risotto that's quicker to make but just as gratifying as the original.

**Serves** 2

**Course** Main meal

**Prepare** 10 mins

**Cook** 15 mins

**Total time** 25 mins

**Plus** standing

### Ingredients

1 large leek (about 250g), washed and trimmed

1 dash/es olive oil

20g Essential Unsalted Butter

1 clove/s garlic, finely chopped

**150g** orzo pasta**400ml** chicken or vegetable stock**100g** frozen Essential Petits Pois**80g** Castello Tickler Mature Cheddar, finely grated

## Method

**1** Halve the leek lengthways, then halve again into quarters and finely slice. Heat the butter and olive oil in a medium-large saucepan over a medium-high heat. Add the leek, chopped garlic and a pinch of salt and cook, stirring regularly, for 5 minutes until soft but without any colour.

**2** Add the orzo to the pan and stir through the leek. Cook, stirring, for 2 minutes. Add 400ml stock to the pan, bring to the boil, then reduce the heat to a gentle simmer. Cook for about 4 minutes, stirring

regularly, then stir in the peas. Cook for another 4 minutes, adding a little more stock if it looks dry at any point (it should be a loose consistency). Taste the orzo; it's ready when tender but with just a little bite.

**3** Take off the heat and stir in ½ of the Cheddar, then let stand for 2 minutes. Sprinkle the remaining cheese over the top and serve with a grinding of black pepper.

## Cook's tip

Stock

Use the fresh kind if you can in this recipe; its flavour will really come through in the orzotto.

## Nutritional

Typical values per serving when made using specific products in recipe

Energy	2,770kJ/ 661kcals
Fat	30g
Saturated Fat	16.1g
Carbohydrates	64g
Sugars	8.1g
Fibre	8.5g
Protein	30g
Salt	2.1g