

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

zest & juice of 1/2 lemon

100g frozen Essential Petits Pois

80g Castello Tickler Mature Cheddar, finely grated
parsley to garnish

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 ~~xxxxxxxxxxxxxx~~ 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

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regularly, then stir in the peas^ACook 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 1/2 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.

If using fresh, then buy 400ml stock and just dilute with 400ml water - too salty otherwise

Nutritional

Typical values per serving when made using specific products in recipe

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