

## ONE POT ORZO WITH ZUCCHINI, CORN & FETA



### PREP TIME

15 Minutes



### COOKING TIME

20 Minutes



### SERVES

4



### Ingredients

- 1 tbsp olive oil
- 1/2 cup finely chopped yellow onion
- 1 medium zucchini, diced
- 1 garlic clove, minced
- 1 cup orzo pasta
- 2 cups low-sodium chicken or vegetable broth
- 1 cup sweet corn kernels
- 2 green onions, thinly sliced
- 2 tbsp chopped fresh flat-leaf parsley
- Zest of 1 lemon
- 1 tbsp fresh lemon juice
- Sea salt and freshly ground pepper
- 1/4 cup crumbled feta

### Steps to Make

1. In a medium saucepan set over medium-high heat, add oil. When oil is shimmering, add onion and zucchini and cook until onion is translucent; about 4 minutes. Add garlic and orzo and cook until garlic is fragrant, and orzo is lightly toasted, about 1 minute.
2. Pour in chicken broth and bring to a boil. Reduce heat to a simmer, cover, and cook until orzo is tender, about 12 minutes.
3. Fluff orzo with a fork and stir in corn, herbs, lemon zest, and lemon juice. Taste and adjust seasoning with salt and pepper.
4. **To serve:** Divide orzo between serving bowls, top with feta, and serve immediately.

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