

Primavera Baked Orzo

This spring-y, one-pan dinner is inspired by the classic American pasta dish, but with a cheesy twist.

Ingredients

- 2 tbsp. extra-virgin olive oil
- 2 medium shallots, sliced into 1/4" rounds
- 3 oz. oyster mushrooms, torn into bite-sized pieces (about 3/4 c.)
- Kosher salt
- Freshly ground black pepper
- 8 oz. dry orzo
- 1 tbsp. chopped fresh thyme leaves, plus more serving
- 1/4 c. dry white wine, low-sodium vegetable broth, or water
- 1 1/2 c. water
- 1 c. half-and-half, divided
- 5 oz. sugar snap peas, cleaned, cut on this bias into 1/4" pieces
- 5 oz. fresh mozzarella, cut into 1/2" cubes, divided
- 1 tsp. finely grated lemon zest
- Crushed red pepper flakes, for serving (optional)



Method

Step 1

Preheat oven to 375°. In a 12" ovenproof skillet over medium-high heat, heat oil. Add shallots and mushrooms; season with salt and pepper. Cook, stirring occasionally, until shallots are translucent, mushrooms are tender and starting to brown in spots, and there's no liquid at bottom of pan, 4 to 6 minutes.

Step 2

Stir in orzo and thyme and cook, stirring constantly, until warmed through, about 1 minute. Add wine to deglaze pan, scraping bottom of pan with a spoon to release any browned bits. Continue to cook, stirring occasionally, until most of the liquid is evaporated, 1 to 2 minutes. Add water, 1/2 cup half-and-half, and 1 1/2 teaspoons salt. Bring to a simmer, then reduce heat to medium-low to maintain a gentle simmer. Cook, stirring frequently, until orzo is very al dente and liquid is almost completely absorbed, 5 to 7 minutes.

Step 3

Remove pan from heat and stir in peas, three-quarters of mozzarella, and remaining 1/2 cup half-and-half. Top with remaining mozzarella pieces.

Step 4

Bake until bubbling, cheese is melted, and orzo is just cooked through, about 10 minutes.

Step 5

Top with more thyme, lemon zest, and red pepper (if using).