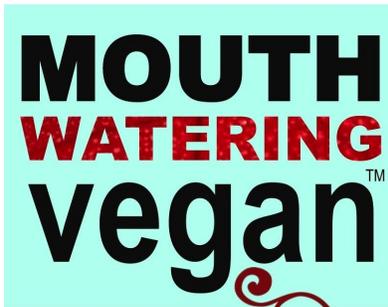


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Mamma's Greek Style Orzo with Mushrooms

Oh, this really was delicious. My mum used to make a tomatoed pilaffi, which she used to serve with many other things – salads and, sadly, pieces of meat. But now I have made her pilaffi using orzo, and I have adapted it using mushrooms for their lovely texture and flavour, and served it with a plain avocado salad. Orzo,

also known as *risoni*, is a form of short-cut macaroni that resembles a rice grain. In Greece it is called *kritharáki*. This is one of those simple, but delightful and great tasting, easy to make dishes. Almost out of breath there. Simply sublime !

INGREDIENTS

150 g ((5 oz) orzo. Cook it according to the packet instructions, but DON'T overcook it (so don't leave it unattended) – drained, rinsed with cold water, and set aside

extra virgin olive oil

1 large clove garlic, finely chopped

1 onion, very finely chopped

2 Tbsp tomato paste

½ tsp curry powder

a pinch of ground cinnamon (no more)

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Shares 10 mushrooms, chopped into small pieces

alt to taste

at leaf parsley, chopped, for garnishing

wedge of lemon (optional)

METHOD

1. Place a saucepan on the heat, and heat up the olive oil. After a few seconds add the onion and garlic, and mix, making sure they cook well, but be sure not to let them burn.
2. Next, stir in the tomato paste, and continue to mix so that it blends well with the other ingredients.
3. Now add all the spices, and the mushrooms, and allow the mushrooms to soften, and for their juices to slightly reduce. This will probably take around 10 minutes.
4. Next, add the cooked orzo, lower the heat, and gently mix all the time. Lower the heat to its minimum, and whilst stirring, allow the orzo to mingle with the sauce, spices and aroma. Within a few minutes it will be ready to serve.
5. Garnish with parsley, and a squeeze of fresh lemon, if you wish.
6. Serve with a Greek style salad, or my Middle Eastern Style salad, and vegan yoghurt. Bon Appetit !

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These are free recipes for your pleasure – all we ask in return is that you take a few moments to leave us a constructive comment !

suitable for vegans, vegetarians and meat-eaters alike



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Mouthwatering Prune,
portobello Mushroom
Rice Curry

Vegan Lachmajou



76 COMMENTS



Matthaios

January 17, 2013 at 10:01 pm

Hi,

looks very tasty. I am greek and since 3 months vegan. I ll try it tomorrow. Congratulations!



Stacey

January 17, 2013 at 10:25 pm

Would love a print option to be able to print out these recipe's



Karen Mulvey



January 17, 2013 at 10:40 pm

This looks delish! I'll be making this for dinner tonight. Thank you for your creative and exciting recipes

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Shares



rhonda osborne

January 17, 2013 at 10:44 pm

looks great ,will try it tonight ,you have listed cinnamon twice ? so is it 1 or 2 pinches ?
love your recipes thank you so much for sharing



Miriam

January 18, 2013 at 7:53 am

Rhonda Hi there and thanks for dropping by here with your comment. It's one pinch of cinnamon – I have adjusted the recipe to say as much. Let me know how it goes and enjoy !



Miriam

January 18, 2013 at 7:54 am

You are more than welcome dear Karen and let me know how it goes. Enjoy !



Miriam

January 18, 2013 at 7:55 am

Hi there Stacey – sorry about that. Hope you manage to enjoy my recipes, some people manage to print them – they just copy the document with the recipe. Cheers to you !



Miriam

January 18, 2013 at 7:58 am

Matthaios Hi there and welcome here. Firstly I would like to extend my congratulations to you for going vegan – Kudos to you ! 😊 Secondly, I have a few recipes that are Greek on my blog, so browse the categories. I have recently made a stew my mother used to make (she was of Greek descent, and my father from Cyprus), I have made Galaktoboureko, Dolmathes, Fasolia etc, so just go browse and see what grabs your fancy. More Greek recipes will follow. Do come back and let me know what you think. Best wishes your way in the meantime !



Carol

January 19, 2013 at 6:32 am

Thank you so very much for this recipe!! After seeing it, I HAD to try it and had it tonight for dinner! Extra yummy, perfect flavor. I actually added in some asparagus as well for some extra green! Always nice to try something new!



Miriam

January 19, 2013 at 11:05 am

Hi there Carol and welcome here. So glad you enjoyed it (asparagus is also a good addition). Best wishes your way !



Matthaios

January 19, 2013 at 3:55 pm

Hi Miriam,

I have tried it and it was delicious and very aromatic with the cinnamon and curry. Greeks dont usually use curry, it was the first time I cooked something with it, it was very tasty!

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Miriam

January 19, 2013 at 4:14 pm

I have a multicultural background, and my mother (from Athens) used to cook with curry all the time – though I'm aware it's not a typical Greek ingredient. it's good to hear from you again Matthaios, and am so glad you liked this dish. There are more Greek-style dishes in the pipeline, so stay tuned !



Bex

January 19, 2013 at 4:42 pm

Lovely idea I'm going to try it tonight sounds delicious 😊



Miriam

January 19, 2013 at 5:05 pm

Bex Hi there and welcome here. I hope you enjoy it and look forward to your feedback once you have tried it. Best wishes your way and Enjoy !



Gosia

January 19, 2013 at 6:03 pm

This recipe is really delicious! I made it today, and think that the combination with avocado salad is just fantastic!! Thank you Miriam :*

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Shares



Miriam

January 20, 2013 at 11:19 am

Gosia Hi there, I am delighted that you have made this dish and the avocado is great with it I agree. I look forward to your future comments on my blog and best wishes your way !



Jennifer

January 21, 2013 at 2:55 am

Looks amazing!!



Miriam

January 21, 2013 at 7:38 am

Tastes amazing too Jennifer, hope you make and enjoy it! 😊



Phil :)

January 22, 2013 at 4:01 pm

I want to dive right in, I want sit and enjoy this all wrapped up cosy and warm on these cold nights in The Highlands.

For sure I will be making this Miriam and I will report back with news of my comforting evening.



Miriam

January 22, 2013 at 9:35 pm

Phil Hi there – thanks for your comment and wonderful words. I shall eagerly wait for your feedback on this and send you my best, as always ! 😊



Nadia Marie

January 23, 2013 at 3:30 am

Prepared this today and it was delicious! Your recipes really are fantastic, Miriam and I can't wait to try more! I made the Split Pea, Spinach and Leek soup on Sunday and it was very tasty! Thanks for all you do!



Miriam

January 23, 2013 at 8:09 am

Hi Nadia and thanks for dropping by with your feedback ! I am delighted that you made and enjoyed this and also my soup. I very much look forward to your future comments on my blog and best wishes your way in the meantime !



Samantha

January 23, 2013 at 4:43 pm

This looks fab! Quick question though ... how many do your recipes serve?



Miriam

January 23, 2013 at 6:17 pm

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Samantha Hi there. I don't always put how many these recipes serve because it's down to people's appetite and what people are accustomed to in terms of portion size, and/or how hungry they are, if they are on a diet, what else they might be snacking on, if it's an accompaniment – but I would say 3 or so portions. With my book I have had to be more specific and work with what I assume is a medium size. Hope this helps a little. Cheers !



Eirini

January 24, 2013 at 7:58 pm

Hi Miriam,

Didn't know you were greek, until today....I love your food! I would also like to sent you an e-mail of a very nice project I've made. So, if you wish, i would be happy to receive your e-mail.

I'm also greek but live in geneva.

Regards

Eirini



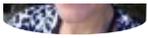
Miriam

January 24, 2013 at 9:01 pm

Eirini Hi there and thanks for popping by here. My spoken Greek is not very good, my written Greek non-existent, as I never lived in Greece or Cyprus (which is where my father is from). Best wishes and I have sent you my email. Cheers !



Karen



January 26, 2013 at 3:59 am

I just made this for lunch and it was delicious! I will certainly be making this again

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Miriam

January 26, 2013 at 1:16 pm

Karen Hi there, I am delighted that you have made and enjoyed this stew of mine – that's awesome and I look forward to your future comments on my blog !



Pascal

January 28, 2013 at 11:07 am

Hi Miriam,

Been using some of your recipes for a while now and this one looks delicious as well.

It will be on the menu this week 😊

Just became vegan so I still have to learn a lot.

Do you have any idea when your book will be released?

Regards,

Pascal



Miriam

January 28, 2013 at 11:15 am

Hi there Pascal and welcome here. Firstly congratulations for going vegan ! Secondly thank you for your interest in my book. It is available for pre-ordering from my homepage on my blog (right hand side column) on an Amazon link (see details there). It will be released in June this year (a few months from now) but will be worth all the 304 pages of wonderful

new and exciting recipes, the best from here and many, many more. I will add you to our new upcoming monthly newsletter if you wish, the 1st of which is due out in a couple of weeks. I hope you enjoy my recipes and any questions just let me know. Best wishes your way in the meantime ! 😊

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Shares



Pascal

January 28, 2013 at 11:54 am

Thank you for your quick reply.

Looking forward to your book already, gonna pre-order right away!

Of course, feel free to add me to your newsletter 😊

Also best wishes for you Miriam.



Pascal

January 28, 2013 at 4:07 pm

Really had to look for Orzo over here in Belgium but found it 😊

This got nothing to do with this recipe but... now I just need to find that Redwood vegan cheese.

Sent an email to the supplier for Belgium to ask which is the nearest store that's selling it.



Miriam

January 28, 2013 at 7:10 pm

Pascal Hi there again. I hope you manage to get the cheese where you live at some point. In the meantime, my own cheeses will be published in my upcoming book, so that way everybody can make them, and yes, they are easy to make. I have added you to my newsletter for more news on 'cheese' ! Cheers, and I look forward to your future comments

on my blog! 😊



Miriam

January 28, 2013 at 7:15 pm

Pascal I have just added you and thanks for pre-ordering my book, how kind of you – it's 304 pages that will not disappoint! I look forward to your future comments on my blog



Pascal

January 28, 2013 at 8:21 pm

I hope so too but looking forward to your newsletter so I can learn to make it myself 😊

No problem, you're welcome I'm sure your book will come in handy 😊

I thank you for publishing this book I will need it.



Bec Buchanan

January 28, 2013 at 9:18 pm

Hi Miriam, yum! This was awesome. Couldn't find risoni here in Amsterdam so substituted with spaghetini and it was delish. 😊



Miriam

January 29, 2013 at 12:21 pm

Bec Hi there – that sounds awesome! You can also substitute the risoni with rice for a change (add some spinach if you wish for a more wholesome and filling dish too!). Cheers.



Miriam

January 29, 2013 at 12:23 pm

Pascal Hi there. I have added you to our newsletter which should be out some weeks from now. My book is published by 'Appetite' which is a Random House imprint. Hope you enjoy it as and when and I look forward to your future comments on my blog. Cheers !



LAURIE

January 29, 2013 at 10:52 pm

OH MY YUMMYNESS! Easy to prepare and the taste is delightful! Thank you to the moon and back for this site!



Miriam

January 30, 2013 at 11:15 am

Laurie Hi there and many thanks for dropping by here with your comment/feedback ! I am delighted that you have made and enjoyed my Orzo dish and hope you enjoy many more from here. I look forward to your future comments on my blog and best wishes your way in the meantime.



Karen

February 6, 2013 at 7:09 am

hi Miriam, sorry if you have been asked before, but how many people does this dish serve? I only cook for two, so if it is a large quantity, then I will halve the recipe. Thanks, from

Karen



Miriam

February 6, 2013 at 8:21 am

Hi Karen, I think that this dish serves 3. I usually make enough for me, my partner and my young daughter. I find it very difficult to assess people's portion sizes and appetites, it's so individual (although I do give portion sizes in my book). Hope this helps. If there is any left (which I doubt, then it would only be half a portion). Cheers !



Jina

February 15, 2013 at 4:49 pm

Sounds and looks delicious!



Miriam

February 15, 2013 at 5:36 pm

Thanks there Jina and hope you make and enjoy it !



Ron

February 18, 2013 at 5:49 pm

I just made it last night for about the fifth time. It is so delicious and quick and easy to make that I love making it all the time. I just have to add a little, well, nothing. It is perfect as it is. Miriam is the BEST chef ever! I can't wait for her recipe book.



Miriam

February 18, 2013 at 7:30 pm

Oh Ron, what a flattering comment, thank you so much ! Also thanks very much for your interest in my book, that is so kind of you, truly. I look forward to your future comments on my blog ! 😊

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Shares



Keyur

February 19, 2013 at 4:45 am

First recipe I've made of yours, was delicious but easy enough for a mid-20's bachelor to make! I think this might end up my favorite recipe site...



Miriam

February 19, 2013 at 10:28 am

Keyur Hi there and welcome here. This Orzo appears to be a favourite with men, for the reasons you mention – delicious and easy to make, and because it's filling too ! Enjoy and I look forward to your future comments on my blog !



Pascal

February 22, 2013 at 12:56 am

Gonna make this tomorrow, oh is it already that late, so its today lol, for the second time. Its so easy to make and extremely delicious.
Miriam you're a wonderful lady for sharing such cuisine with us and even taking the time to respond.



Miriam

February 22, 2013 at 8:30 am

Many thanks Pascal – it is time consuming but worth it too. Hope you like my 2 new listings ! Best wishes and have a great weekend !

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Pascal

February 22, 2013 at 2:24 pm

Had a look at the 2 new ones and they look wonderful just not sure if I'll make them immediately cause they look somewhat harder to make.

Gotta admit that I'm mostly using your easy recipes cause I'm just taking my first steps into cooking.

I'm sure I'll try them out later.

A nice weekend for you as well Miriam 😊



Miriam

February 22, 2013 at 2:39 pm

That's understandable and you've loads to choose from here – pasta dishes you name it. The lasagna is a great bet, as it usually lasts a few days in the fridge if you don't feel like cooking daily. Best wishes Pascal, as always.



Pascal

February 22, 2013 at 3:00 pm

Would like to make lasagna but I'm still looking for an egg free one over here.

Oh well, like you said plenty of other dishes to choose from, lasagna is gonna have to wait.



Miriam

February 23, 2013 at 11:28 am

Pascal Hi again – most pasta aisles have a range of egg pasta and normal 'durum wheat semolina' pasta – barilla make a durum wheat semolina one, a dried one. Do ask around and see if you can find one Pascal. Best wishes your way as always.

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Pascal

February 23, 2013 at 1:07 pm

Looks like I'm becoming a regular here haha.
Oh so Barilla has that, good to know then I should be able to find it.
Have a nice Saturday Miriam and thanks once again 😊



Miriam

February 23, 2013 at 3:08 pm

Hope you find it, make the lasagna and enjoy it Pascal !



Becky

February 27, 2013 at 3:57 pm

Absolutley Delicious!!!



Miriam

February 27, 2013 at 4:57 pm

Hi there Becky, glad you enjoyed it ! I look forward to your future comments on my blog !



Emma

March 15, 2013 at 8:38 am

A great dish, made this one for a shared lunch .. Quick, easy and delicious. Have also made the red velvet chocolate cake ... Awesome !! Will be using both recipes again. Looking forward to trying some more , thanks for such a wonderful site 😊



Miriam

March 15, 2013 at 3:45 pm

Hi there Emma and welcome here. So glad you enjoyed both this and my cake and hope you continue enjoying my recipes now and in the future. I look forward to your comments and feedback on my blog. Best your way in the meantime. 😊



Robin Schultz

March 23, 2013 at 12:36 am

Do you have a cookbook? If not, you should! You're amazing!!!



Miriam

March 23, 2013 at 10:19 am

Hi there Robin. Thanks for your enquiry regarding my cookbook – As it happens I do have a book entitled 'Mouthwatering Vegan' it is due out this June, and is on Amazon for pre-ordering. It is published by 'Appetite' an imprint of Random House Publishers and is 304

pages long with lots of pics and many new exciting recipes. Here is the link for you to browse it :-

http://www.amazon.com/dp/0449015653/ref=as_li_tf_til?tag=mouthwvegan-20&camp=14573&creative=327641&linkCode=as1&creativeASIN=0449015653&adid=1J3HFTWAWVKE5SMJ8E4J&&ref-refURL=http%3A%2F%2Fwww.mouthwateringvegan.com%2F Best Wishes your way in the meantime.

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Shares



fiona

April 15, 2013 at 8:53 am

Miriam, This is called gurrullos in Spain and I have made them out of real pasta.. it is a long job! But they are delicious. You can buy handmade ones here, still, so I will try to find some and make this lovely dish!



Miriam

April 15, 2013 at 9:10 am

That's great to know Fiona, thanks so much for letting me know and hope you try this out, enjoy it and come back with your feedback. Cheers your way !



vicki

May 13, 2013 at 5:29 pm

Hi again! Do you think it would work okay using long grain rice? ...



Miriam

May 13, 2013 at 7:46 pm

Hi Vicki, yes it would work perfectly well using long grain rice. Let me know how it goes

and enjoy ! 😊



ava hocus pocus

July 22, 2013 at 9:56 am

What a tasty and a mouth watering dish!

The picture is making me feel more hungry.I was lucky to have found this blog at the correct time and my guests on last weekend party had a treat of Greek style Orzo with mushrooms from me.I added a little amount of ginger,garlic and chilli paste to make it more spicy and found that all the flavours emerge very well in it.

I appreciate you for sharing this wonderful recipe with us and I am quite excited to try it out many more times from now.



Jane

July 22, 2013 at 10:29 am

Just made this for my family (1 vegan, 2 vegetarians and a meat-eater) and it was a huge success! I doubled up the quantities, thinking there would be enough for lunch tomorrow, but there is actually only enough left for one lunch portion tomorrow! They are all demanding that we have it again next week. I used some coriander instead of parsley as I had some in the fridge, and that worked well. Will definitely be making this regularly. It is so easy too! Look forward to trying more of your recipes!



Miriam

July 22, 2013 at 5:08 pm

That really is awesome news Jane, what a success of a meal. Enjoy my recipes and pop by again ! 😊



Miriam

July 22, 2013 at 5:09 pm

That's great news dear Ava. Enjoy more of my recipes and pop by with your comments !



Adam

August 7, 2013 at 6:17 am

This delicacy is contains all nutritious contents like mushrooms which is rich source of proteins,garlic which is good for heart and on hair loss problems,vitamin rich parsley,lemon and salad.I used less olive oil and more water in order to cook adequately.Many foodies binge on un-nutritious fast food just to satisfy their taste buds.But very few health concious people have the knowledge of nutritious values and proper diet.I appreciate this post for sharing this tasty as well as healthy recipe with readers.



Miriam

August 7, 2013 at 10:27 am

Thank you Adam, and other healthy recipes are also posted on my blog. Enjoy !



Angelina hancock2001

September 2, 2013 at 7:19 am

The pictures of orzo with mushrooms made me feel more hungry.Though I am not a great cook,your post has motivated me to try my hand in cooking,Even if I succeed in following

at least one of the recipes you have mentioned, it will be an achievement for me. Also I appreciate you for writing the recipes with all possible details to make it easy for the readers to understand and cook accordingly.

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Shares



Miriam

September 2, 2013 at 12:28 pm

Thanks there Angelina, and welcome here. Do try my orzo, I have a feeling it will work well and you will enjoy it. Do come back with how it all went as and when! Enjoy! 😊



Susan Sobon

May 2, 2017 at 7:53 pm

This looks so delish!! I can't wait to make it. What is the avocado salad you say you make to go with it?



Miriam

May 3, 2017 at 6:56 pm

Hi Susan, I often make a salad with sliced avocado, red onion, coriander and then make a lime & olive oil dressing with a little salt. Hope you make and enjoy this dish! 😊