

Baked Orzo with Peppers and Cheese

2 tsp salt
1 cup orzo
½ cup diced roasted red peppers
½ cup diced green chilies, or more to taste
1 cup diced Monterey Jack cheese
1 cup sour cream
½ cup freshly grated Parmesan cheese
2 TBL butter, cut into small bits

1-preheat oven to 450 degrees
2-Bring water to a boil in stockpot or kettle for pasta
3-When water boils, add 2 tsp salt and sprinkle in orzo. When boiling resumes, cook briskly 10 to 12 minutes, or until just tender; drain.
4-Put orzo in lightly buttered gratin dish or baking pan with peppers, chilies and Monterey Jack. Spread sour cream evenly over top. Sprinkle on Parmesan, then dot with butter.
5-Bake on upper shelf of oven about 15 minutes or until top is golden and puffy and mixture is bubbling around edges. Serve hot.

Serves 4