

## TOASTED ORZO WITH OLIVES AND LEMON

(adapted from [Everyday Food](#))

1 to 2 tablespoons olive oil  
1/2 pound orzo (1 + 1/4 cup)  
1 teaspoon grated lemon zest  
Salt and ground pepper  
1/4 cup slivered black olives  
1/4 cup chopped fresh parsley  
2 tablespoons fresh lemon juice

Heat 1 tablespoon of olive oil in a medium pan over medium-high heat. Add the orzo and cook for 5 minutes, stirring often. Add 2 cups of water and lemon zest, season with salt and pepper, and bring to a boil. Reduce heat to medium; cover, and simmer until orzo is al dente and liquid is absorbed, 10 to 15 minutes.

Remove from heat. Stir in olives, parsley, lemon juice, and remaining tablespoons of olive oil, if desired (I omitted this step).