



### *Ingredients*

- 1 cup orzo
- 2 tablespoons olive oil
- 1 cup Italian 3 cheese blend
- 1 bunch asparagus
- 2 large shallots

### *What To Do:*

Stir orzo into a large pot of boiling water. Cook approximately 10 minutes until al dente. Drain well and return to pot.

Meanwhile, trim and cut asparagus into bite-sized pieces and thinly slice the shallots. Heat olive oil in large skillet, add vegetables and sauté until fork tender.

Add cheese and sautéed vegetables to drained orzo, stir well and keep warm until serving.