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## Orzo with Asparagus

*Made in one pot and loaded with tender asparagus, butter and Fleur de la Terre cheese, this dish takes less than 15 minutes from start to finish. It's a great either as a side dish or entrée.*

1 cup dry orzo pasta  
20 spears of fresh asparagus, rinsed and cut on the diagonal into 1 inch pieces  
1 tablespoon butter, cut into small cubes  
Salt and freshly ground black pepper  
¼ cup grated Fleur de la Terre Cheese ([www.traderspointcreamery.com](http://www.traderspointcreamery.com))

Bring 2 quarts of water to a hard boil in a large pot and add the dry pasta.

After 5 minutes add the asparagus to the pot and continue cooking for another 2-3 minutes or until the pasta is cooked to your desired tenderness.

Drain the orzo and pasta in a fine mesh strainer and place it in a serving bowl.

Toss in the butter and add salt and pepper to taste.

Top with the cheese.

Serve immediately.

*Makes 3 side dishes or 2 main servings.*

*For more seasonal recipes and information about Indiana local food, visit [www.goinglocal-info.com](http://www.goinglocal-info.com).*