



Janni's Orzo with Green Onion

I learned to make this simple side dish from my Greek friend Janni Kyritsis. Orzo is the Italian word for barley and also the name Greeks often use for the small, grain-shaped pasta that Italians call risoni (meaning rice). So I guess one man's rice is another man's barley. Orzo is also known as kritharaki in Greece, meaning 'little barley'.

Serves 12 as a side dish



INGREDIENTS

- 500g orzo or risoni pasta (1lb 2oz)
- ½ cup extra virgin olive oil (125ml)
- 2 bunches green onions, sliced (about 12 pieces)
- Salt flakes and freshly ground black pepper, to taste

METHOD

1. Cook pasta in plenty of well-salted boiling water until just al dente, using 10g salt/litre water (⅓oz salt/2 pints water).
2. Meanwhile, heat oil in a frying pan over medium heat, add green onion, salt and pepper and cook for 4–5 minutes, stirring regularly, until wilted and just starting to colour.
3. If necessary, cover and set aside until pasta is cooked.
4. Drain pasta well, add to frying pan and toss through the green onion.
5. Cover and set aside to keep warm until needed.