



# VEGETARIAN LIME ORZO

## Ingredients

*For 3 persons*

2 tbsp olive oil  
2 cloves garlic  
370g orzo pasta  
1 zucchini  
1 carrot  
1 can stewed tomatoes  
1 can vegetable broth  
1 tsp Italian seasoning  
1 tsp dried basil leaves  
1 green onions  
20g fresh parsley  
2 tsp grated lime zest  
2 tbsp lime juice  
100g grated Parmesan cheese

## Steps

1. Heat the olive oil in a large skillet over medium-high heat. Stir in the garlic and orzo pasta; cook and stir until pasta turns a light, golden color, about 5 minutes.
2. Stir in zucchini and carrots; cook until vegetables soften, about 2 minutes.
3. Stir in the tomatoes, vegetable broth, Italian seasoning, and basil. Season with salt and pepper to taste. Reduce heat to medium.
4. Cover, and simmer until almost all liquid is absorbed, about 10 minutes.
5. Stir in the green onions, parsley, lime zest, and lime juice. Remove from heat, cool slightly, and serve sprinkled with Parmesan cheese.