

Stella Cadente

Orzo with Lamb, Olives and Feta

Posted by Administrator on March 19, 2012 in [Pasta & Rice](#)

Yield: 4 servings

½ cup orzo pasta, preferably whole wheat
½ pound lean ground lamb (beef or turkey can be substituted)
2 tablespoons Stella Cadente L'Autunno Blend EVOO
1 large onion, finely chopped
2 cloves garlic, minced
¼ teaspoon ground cinnamon
¼ teaspoon chopped fresh rosemary
Pinch of crushed red pepper (optional)
1- 28 ounce can crushed tomatoes
1- 6 ounce bag baby spinach
½ cup pitted black or green olive of your choice, chopped
¼ teaspoon freshly ground black pepper, or to taste
¼ cup crumbled feta cheese
Stella Cadente Rosemary Olive Oil

Bring a large saucepan of water to boil. Cook orzo until just tender, about 8 minutes or according to package directions. Drain.

Meanwhile, in a medium nonstick skillet, cook the lamb (or beef or turkey) over medium heat, stirring, until browned, 2 to 3 minutes. Drain in a sieve set over a bowl. Clean and dry the pan.

Add the oil to the pan and heat over medium heat. Add the onion and cook, stirring, until softened, 5 to 7 minutes. Add the garlic, cinnamon, rosemary and crushed red pepper (if using); cook, stirring, until fragrant, about 1 minute. Stir in meat and tomatoes; simmer, stirring occasionally, until the sauce has thickened, 3 to 5 minutes.

Remove from heat and stir in the spinach and olives; season with pepper. Toss orzo with sauce. Serve garnished with feta and drizzled with Stella Cadente Rosemary Olive Oil.

Adapted from the California Olive Industry Homecooks, 2007

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