

Potatoes with Peas and Rosemary and Herby Orzo



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Recipe by: Laura Vitale

Serves 6

Prep Time: 15 minutes

Cook Time: 1 hours 0 minutes

Ingredients

- 1-1/2 lb of Idaho or Russet Potatoes, peeled and cut into large chunks or wedges
- 1/2 of a Yellow Onion, thinly sliced
- 1 cup of Frozen Peas
- 1 Sprig of Rosemary
- 1/2 cup of Dry White Wine
- 1/4 cup of Olive Oil
- Salt and Pepper, to taste

For the Orzo:

- 8oz of Orzo (uncooked)
- Juice of 1 Lemon, or more to taste
- 1 Large Clove of Garlic, grated or minced
- 1/4 cup of Extra Virgin Olive Oil
- 1/4 cup of Fresh Parsley, finely chopped
- 1/4 cup of Fresh Dill, finely chopped
- Few sprigs of Mint, finely chopped

1) Preheat your oven to 425 degrees. In a roasting pan (I use a non stick 9x13 and its perfect) add the potatoes, peas, onion, rosemary, wine, oil and plenty of salt and pepper, toss and make sure the potatoes are in a single layer with the peas and onions scattered over, cover with foil and roast for 40 minutes then remove the foil and roast another 10 to 15 or until the potatoes are crispy at the bottom.

2) To make the orzo, cook it in plenty of salted boiling water, meanwhile in the bottom of a bowl add the garlic, herbs, oil, lemon and plenty of salt, once the orzo is cooked, drain it and add it directly in the bowl, toss well and set aside until ready to eat.

