



BAKED TOMATO AND MOZZARELLA ORZO

INGREDIENTS

- 150g of orzo
- ½ tbsp of olive oil
- 2 roasted red peppers from a jar, roughly chopped
- A handful of olives, roughly chopped
- Big pinch of chili flakes
- ½ tsp of dried oregano
- 400g can of chopped tomatoes
- 125g ball of mozzarella

PREP TIME

- 30-35 minutes

SERVINGS

- Serves 6

DIRECTIONS

- 01** Heat oven to 200C/180C fan/gas 6. Tip the orzo into a medium casserole dish, then stir in the oil, red peppers, olives, chili flakes, and dried oregano.
- 02** Tip in the chopped tomatoes, then refill the can halfway with water and pour that in too. Give everything a good mix, season, then cover and bake for 20 mins until the pasta is almost cooked.
- 03** Take it out of the oven and give the orzo a stir. Remove the foil and return to the oven for a further 5 mins.
- 04** Heat the grill to high. Take the orzo out of the oven and tear the mozzarella over the top, then grill until melted and bubbling. Serve with salad on the side, if you like.