

Prawn, pea and watercress orzo risotto - serves 4



Ingredients

- 50g Butter
- 1 tbsp. olive oil
- 1 tsp. Salt
- 1 leek – washed
- 250g orzo
- 1 litre of stock
- 100g peas
- 100g sugar snap peas
- Leftover watercress &/or rocket &/or peashoots
- 250g frozen prawns
- 50g Cheddar

Method

- 1. In a shallow casserole dish or large frying pan add the butter, olive oil & finely sliced leek. Sweat down until soft.
- 2. Add the orzo & give it a good mix.
- 3. Add the stock & allow to simmer for 10 mins.
- 4. Meanwhile blend ½ the peas, watercress & 2 tbsp. water to a vibrant green smooth paste.
- 5. Add the paste, prawns & remaining peas, sugar snap peas & watercress to the orzo, then cook for a few mins until the prawns are pink but not small & shrivelled!
- 6. Scatter with the grated cheddar & watercress to serve.

Recipe from Yeo Valley brought to you by

