

# Cheesy Orzo Mac and Cheese

Recipe By Norene Gilletz



Cooking and Prep:  10  
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Serves:  6

Contains:   

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Pescetarian,  
No Refined Sugar

Source: Family Table by  
Mishpacha Magazine

Mac and cheese is the hallmark of comfort food. I've put a bit of a spin on this cheesy favorite by using orzo instead of elbow noodles, making it almost like a risotto-inspired mac and cheese. These little rice-shaped noodles give the dish a creamier texture.

## Ingredients (8)

### Main ingredients

- 12 ounces (340 grams) **Gefen Orzo**
- 1 tablespoon butter
- 1 cup milk (low fat or regular)
- 2 cups shredded Cheddar cheese
- 1/2 cup grated Parmesan cheese

1/2 teaspoon **Haddar Kosher Salt**

freshly ground **Gefen Pepper**

1/2 teaspoon dried thyme

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## Start Cooking

### Prepare the Orzo

1. Cook orzo in salted water according to package directions. Drain well; return orzo to pot.
2. Add butter, milk, cheeses, salt, pepper, and thyme. Stir together until cheeses have melted.
3. Adjust seasonings to taste; garnish with additional thyme. Best served immediately.