

## Orzo Skillet with Salmon

2 tablespoons olive oil

1 small yellow onion, diced (1 cup)

1 ½ cups whole-grain orzo

1 cup low sodium chicken broth

1 ¼ cups water, or more as needed

½ tsp. kosher salt, divided

2 cups (2 ounces) lightly packed, chopped fresh spinach leaves

1 cup peas, fresh or frozen

3 Tbsp. chopped fresh dill

3 Tbsp. fresh lemon juice

¼ tsp. freshly ground black pepper

1 ½ lbs. skinless salmon fillet, cut into 1-inch chunks

½ cup (2 ounces) crumbled feta cheese

In a large, deep skillet with a lid, heat the oil over medium heat until shimmering. Add the onion and cook until softened, about 3 minutes. Add the orzo and cook, stirring, for 2 minutes more. Add the broth, water & ¼ tsp. salt and bring to a boil. Reduce the heat to medium-low, cover and simmer, stirring once or twice, until the orzo is about halfway cooked, about 5 minutes.

Stir in the spinach, peas, dill, lemon juice, the remaining ¼ tsp. salt and the pepper and cook until the spinach is just wilted, 1 to 2 minutes. Nestle the fish into the orzo, then cover and cook, stirring once or twice, until the fish is cooked on the outside but still quite rare inside, 3 to 4 minutes. Add 1 to 2 tablespoons water to the pan if it seems dry.

Sprinkle the feta over the top, cover and continue to cook until the cheese softens and the fish is cooked to your liking, 2 to 4 minutes more. Serve right away.

Makes 4 to 6 servings.

Recipe by Ellie Krieger in the Everett Herald.