

ORZO WITH HAM AND GOAT CHEESE

SERVES 6 (MAIN COURSE)

Active time: 10 min Start to finish: 25 min

- 1 lb orzo (rice-shaped pasta)
- ½ lb sliced ham, coarsely chopped (2 cups)
- ½ lb mild soft goat cheese, crumbled
- 5 scallions, thinly sliced

- ▶ Preheat broiler and lightly oil a flameproof 3-quart shallow baking dish (2 inches deep).
- ▶ Cook orzo in a 6-quart pot of boiling salted water (see Tips, page 247) until al dente. Reserve ¾ cup pasta cooking water, then drain orzo in a colander. Toss hot orzo with remaining ingredients, reserved cooking water, and salt and pepper to taste in a large bowl until cheese is melted.
- ▶ Transfer orzo mixture to baking dish and broil 2 inches from heat until lightly browned, about 4 minutes.