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Orzo With Lamb, Olives, and Feta

Prep Time: 5 mins

Cook Time: 30 mins

Total Time: 35 mins

Ingredients

- 6 ounce(s) lamb, ground, lean, or lean ground beef
- 1 1/2 teaspoon oil, olive, extra virgin
- 1 large onion(s), finely chopped
- 3 clove(s) garlic, minced
- 1 teaspoon cinnamon, ground
- 1/2 teaspoon rosemary, dried, crumbled or oregano
- 1/4 teaspoon pepper, red, crushed, (optional)
- 14 ounce(s) tomatoes, whole, canned, (1 can), undrained
- 2 tablespoon olives, black, pitted, chopped
- salt and black pepper, to taste
- 12 ounce(s) orzo (rosamarina)
- 1/4 cup(s) cheese, feta, crumbled

Preparation

1. Put a large pot of salted water on to boil.
2. Cook lamb (or beef) in a small skillet over medium heat, stirring, until browned, 3 to 5 minutes. Drain in a sieve set over a bowl.
3. Heat oil in a Dutch oven or large deep skillet over medium heat. Add onion and cook, stirring, until softened, 4 to 5 minutes. Add garlic, cinnamon, rosemary (or oregano) and crushed red pepper, if using; cook, stirring, until fragrant, about 1 minute more. Add lamb (or beef).
4. Puree tomatoes and their juices in a food processor until smooth. Add to the meat mixture and cook, stirring occasionally, until the sauce is thickened, about 10 minutes. Remove from heat and stir in olives. Season with salt and pepper.
5. Meanwhile, cook orzo until just tender, about 8 minutes or according to package directions. Drain and toss with the sauce. Serve garnished with feta.

