



orzo pasta w prosciutto, lemon, olives, chilli and mint

serves 4

250g Rustichella Orzo

150ml extra virgin olive oil

4 cloves garlic, thinly sliced

1 red bird's-eye chilli, cut in half and seeded (add to taste)

125g Arnaud black olives

6 slices of Prosciutto, thinly sliced and torn into smaller pieces

juice of 2 lemons

3 tablespoons chopped mint

fresh parmesan cheese

Bring a large pot of salted water to the boil and cook the pasta according to the instructions on the packet.

gently heat the olive oil in a large frying pan and add the garlic, chilli and olives. when the garlic has softened add the prosciutto and stir until slightly browned and a little crisp. reduce heat and add the lemon juice.

add the drained pasta and mint to the prosciutto mixture and toss through.

serve with shaved parmesan cheese.

all items available at the somerset grocer