**Parmesan Garlic Orzo**

Ingredients: *(4 servings)*

* 1 cup of orzo
* 2 Tbsp butter
* 2 Tbsp of minced garlic
* 1/4 cup parmesan cheese
* 2 Tbsp milk

Directions:

1. Bring a large pot of lightly salted water to a boil. Cook orzo in the boiling water, stirring occasionally until cooked through but firm to the bite, about 11 minutes. Drain.
2. Melt butter in a skillet over medium heat; cook and stir garlic in melted butter until lightly browned, about 5 minutes. Stir orzo into garlic mixture and mix in Parmesan cheese.