



RECIPE | TOMATOES

# TOMATO & BURRATA ORZO



25 min

5 min  
PREP.

20 min  
COOKING



4



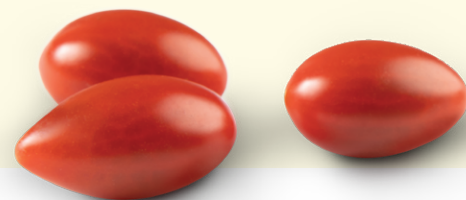
easy

## INGREDIENTS

Recipe created by *Laura Ashley Johnson*

**2 dry pints** Pure Flavor® Cloud 9 Bite-Sized Fruity Tomatoes, divided  
**5** cloves garlic, minced  
**2** grilled chicken breasts, sliced  
**1** shallot, diced  
**8 oz** burrata  
**4 cups** chicken broth  
**1 ½ cup** orzo pasta

**½ cup** Parmesan cheese, grated  
**½ cup** basil, chopped  
**3 tbsp** tomato paste  
**2 tbsp** olive oil  
 Salt and pepper, to taste  
 Fresh basil, for garnish



## DIRECTIONS

- 1 Slice 6 tomatoes in half and set aside for garnish.
- 2 Heat olive oil in skillet over medium-high heat. Add tomatoes & shallots and sauté for 5 minutes until tomatoes burst.
- 3 Add garlic & tomato paste and cook for another minute.
- 4 Mash the tomatoes and stir in chicken broth.
- 5 Bring to a boil and stir in orzo and salt. Reduce heat to low, cover, and simmer for 10 minutes, stirring every 3 minutes.
- 6 Stir in Parmesan cheese and cook for an additional 2 minutes until the orzo is al dente.
- 7 Remove from heat and stir in basil.
- 8 Transfer to serving dish and top with burrata cheese. Serve with sliced chicken breast and garnish with fresh basil and tomatoes.

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