

A decorative border of silver forks and knives is arranged in a wavy pattern across the top of the page. The background is white with faint, light blue silhouettes of various silverware pieces scattered throughout.

Dinah's Kitchen

Orzo or Riso

- 1 pound orzo or riso
- 1 package fresh spinach—chopped
- 5 cups chicken broth
- 1 cup parmesan cheese
- Tomatoes—fresh chopped

Bring chicken broth to boil. Add pasta with 1 tablespoon olive oil—cook until tender. Save broth while draining. Slowly add cheese, then chicken broth back in, alternating until all of cheese is used. Add spinach. Top with fresh tomatoes.