

Orzo with salami and semi-dried tomatoes

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Pasta dishes are wonderful for their simplicity. This recipe may sound gourmet but it's quick and easy enough for a mid-week meal.

Ingredients (serves 4)

- 400 g orzo, or risoni, pasta
- 2 tbsp extra-virgin [olive oil](#), plus extra to serve
- 8 slices salami, cut into strips
- 1 red chilli
- 100 g semi-dried [tomato](#)
- Handful fresh rocket leaves
- Sea salt and fresh-cracked black pepper
- Shaved [parmesan](#), to serve
- Squeeze lemon juice

Method

Bring a large pot of water to the boil. Add pasta, a pinch of salt, and cook as per instructions on the packet. Meanwhile, heat olive oil in a large frying pan over medium-high heat, add salami and fry for

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2 to 3 minutes, or until starting to crisp.

Add chilli and fry, stirring continuously, until fragrant – about one minute more. By now the pasta should be almost ready.

Drain and add to the frying pan. Reduce heat to low and drizzle with a little more olive oil. Stir through the semi-dried tomatoes and rocket, and season with salt and pepper.

Remove from heat and serve with shaved parmesan and a squeeze of lemon juice.

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