

## One Pot Broccoli Cheese Orzo: Creamy, Easy & Perfect for Weeknights

One Pot Broccoli Cheese Orzo



**TIME**  
**3-5 min**

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**ChefManiac**

### INGREDIENTS

1 tablespoon olive oil  
1 small yellow onion, finely diced  
2 cloves garlic, minced  
1 1/2 cups orzo pasta, uncooked  
4 cups chicken broth or vegetable broth (low sodium recommended)  
1 teaspoon dried Italian seasoning  
1/2 teaspoon salt (or to taste)  
1/4 teaspoon black pepper  
3 cups broccoli florets, fresh or frozen (if frozen, no need to thaw)  
1/2 cup heavy cream (or half-and-half)  
1 1/2 cups shredded sharp cheddar cheese, divided  
1/4 cup grated Parmesan cheese (plus more for serving)  
Optional: Pinch of red pepper flakes for a little kick

### DIRECTIONS

1. Let's get this delicious one-pot meal cooking!
2. **SautØ Aromatics:** In a large, deep skillet or Dutch oven with a tight-fitting lid, heat the olive oil over medium heat. Add the finely diced onion and cook for 3-5 minutes until softened and translucent. Add the minced garlic and cook for another minute until fragrant.
3. **Add : Orzo & Seasonings:** Add the uncooked orzo pasta to the skillet. Stir and cook for 1-2 minutes, to lightly toast the orzo. Stir in the dried Italian seasoning, salt, black pepper, and optional red pepper flakes.
4. **Add : Broth & Simmer:** Pour in the chicken or vegetable broth. Stir well, ensuring all the orzo is submerged in the liquid. Bring the mixture to a gentle simmer.
5. **Cook : Orzo & Broccoli:** Reduce the heat to low, cover the skillet tightly, and simmer for 10 minutes. At this point, stir in the broccoli florets (fresh or frozen). Re-cover and continue to simmer for another 5-8 minutes, or until the orzo is tender and most of the liquid has been absorbed. Stir occasionally to prevent sticking.
6. **Add : Cream & Cheese:** Remove the skillet from the heat. Stir in the heavy cream (or half-and-half), 1 cup of the shredded sharp cheddar cheese, and the 1/4 cup of grated Parmesan cheese. Stir vigorously until the cheeses are completely melted and the sauce is smooth and creamy.
7. **Final : Cheese Melt:** Sprinkle the remaining 1/2 cup of shredded sharp cheddar cheese over the top of the orzo. Cover the skillet for 2-3 minutes, allowing the cheese to melt into a gooey layer.

8. **Serve:** Remove the lid. Taste and adjust seasoning if needed. Garnish with extra grated Parmesan cheese and fresh parsley if desired. Serve hot directly from the pan.

## SWAPS & NOTES

**Orzo:** This small pasta cooks quickly and is perfect for soaking up flavors.

Other small pasta shapes like ditalini or small shells could work, but cooking times may vary slightly.

**Broccoli:** Fresh broccoli florets are great, but frozen broccoli (no need to thaw) works just as well for convenience.

Ensure florets are small enough to cook through quickly.

## TIPS FOR SUCCESS

Shred Your Own Cheese: This is the ultimate tip for the creamiest, smoothest cheese sauce.

Pre-shredded cheeses can make the sauce grainy.

Don't Overcook Orzo: Orzo cooks quickly!

Keep an eye on it to ensure it's tender but not mushy.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/one-pot-broccoli-cheese-orzo-creamy-easy-perfect-for-weeknights/>