Smoky Butter Bean Orzo

One-pot tomato orzo with butter beans, spinach and smoked paprika. Stir often for a creamy texture without adding cream.

Prep 10 min **Cook** 20 min **Serves** 4

Ingredients

- ☐ 1 tbsp olive oil
- ☐ 1 small onion, finely diced
- ☐ 3 garlic cloves, minced
- ☐ 1 tbsp tomato paste
- ☐ 1 tsp smoked paprika
- ☐ 1 cup (200 g) dry orzo
- ☐ 1 can (14 oz / 400 g) chopped tomatoes
- ☐ 2 1/2 cups (600 ml) vegetable broth, plus water as needed
- ☐ 1 can (15 oz / 425 g) butter beans, drained and rinsed
- ☐ 3 cups (90 g) baby spinach
- ☐ 1 tbsp lemon juice
- ☐ 1/4 tsp fine salt and black pepper to taste



Spoon & Joy recipe illustration.

Before you start

Stir the corners
Orzo can settle and stick. Sweep the spoon across the base, especially near the edges of the pan.

Timing note
Preparation and cooking times are estimates. Read the full method before starting.

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METHOD & KITCHEN NOTES

1. Warm the oil in a wide saucepan over medium heat. Cook the onion for 5 minutes until soft.

2. Stir in the garlic, tomato paste and paprika for 1 minute. Add the dry orzo and stir so it is coated.

3. Add the chopped tomatoes and broth. Bring to a gentle simmer, then cook uncovered for 10-12 minutes, stirring frequently along the bottom.

4. When the orzo is nearly tender, fold in the butter beans and spinach. Cook for another 2-3 minutes, adding a splash of water if the sauce becomes tight.

5. Take off the heat when the pasta is tender with a slight bite. Stir in the lemon juice, taste for salt and pepper, and serve while the sauce is loose and glossy.

Storage & making ahead

Refrigerate for up to 3 days. The orzo absorbs the sauce, so reheat with a splash of water and stir until the center reaches 165°F (74°C).

Leave it slightly loose The pasta keeps absorbing liquid after cooking. A spoonful of hot water restores the sauce.

Read this recipe on Spoon & Joy