

Making 1 tin go further!

Tomato Soup Orzotto



Ingredients:

- 1 tin of cream of tomato soup**
- 1 cup of orzo**
- 1 cup of frozen mixed veg**
- 1 handful of grated Parmesan**

Method:

Pour the soup into a saucepan, then refill the tin with exactly the same volume of water and add it the saucepan.

Add the orzo and frozen veg, mix and simmer on a low heat for 15 minutes (or until the orzo is cooked) stirring occasionally to prevent it from sticking.

Finally. Turn off the heat and stir through the Parmesan. Leave to sit for a couple of minutes and thicken up. Season if you wish.

That's it!

Serve!

**Don't forget to tag me on Instagram
@_myfirstmeals
Happy Cooking!
Grace x**