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Recipes**

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## French Onion Orzo with Meatballs

### INGREDIENTS

- 1 tbsp olive oil
- 2 tbsp butter, divided
- 3 large Vidalia onions (about 2 lbs), halved and thinly sliced
- 2 tbsp beef concentrate
- 2 cups beef stock
- 1 cup uncooked orzo pasta
- 1 ½ tsp fresh thyme leaves, divided
- ⅓ cup shredded Gruyère cheese (for meatballs)
- ⅔-1 cup shredded Gruyère cheese (for topping)

### FOR THE MEATBALLS

- 1 large egg
- 1 lb ground beef
- ¼ cup breadcrumbs
- ⅓ cup shredded Gruyère cheese
- 1 tsp fresh thyme leaves
- 2-3 cloves minced garlic
- 1 tbsp salt and pepper

### DIRECTIONS

1. Heat a large skillet on medium. Once hot, add olive oil followed by the onions and cook slowly until caramelized, stirring occasionally.
2. Meanwhile, in a large bowl add egg, ground beef, breadcrumbs, gruyere, oregano, garlic and salt and pepper. Mix until combined.
3. Using a 2oz scoop, scoop up your minced meat and roll into balls and set aside.
4. Once the onions have caramelized, remove from pan and in the same pan add butter followed by your meatballs. Sear on each side. Once cooked, remove from the pan and place on a paper towel lined plate.
5. In the same pan, pour onions back into the pan. Bring the heat down to medium and add thyme risotto, and stir until the orzo is toasted.
6. Add your beef concentrate, stock, orzo, and thyme. Let simmer with a lid until cooked, stirring frequently.
7. Once ready, add the meatballs back into the pan, top with gruyere, oregano, let melt and serve.