

Beetroot orzo with smoked sheep's cheese

Total time **17 mins** **10 mins** preparation time **7 mins** cooking time

Nutritional facts (per portion):
2,690 kJ / 643 kcal

Fat: **39.7 g** Protein: **23.3 g**
Carbohydrates: **47.4 g**

INGREDIENTS

2 portion(s)

4 tbsp	olive oil
1 tsp	balsamic vinegar
1 tbsp	honey
1 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1 tbsp	sesame oil
1	garlic clove
50 g	orzo pasta
2	boiled beetroots
160 g	smoked sheep's cheese (oscypek, Manchego or similar)
2 tbsp	cranberry jam
1 handful	of radish sprouts for decoration

PREPARATION

Step 1

4 tbsp olive oil - **1 tsp** balsamic vinegar - **1 tbsp** honey - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** sesame oil - **1** garlic clove
Mix the olive oil, vinegar, honey, Kikkoman soy sauce, sesame oil and crushed garlic until well combined.

Step 2

50 g orzo pasta - **2** boiled beetroots - **160 g** smoked sheep's cheese (oscypek, Manchego or similar)
Cook the pasta, and dice the beetroot and cheese. Place the beetroot in a bowl, pour over the sauce and mix.

Step 3

2 tbsp cranberry jam - **1 handful** of radish sprouts for decoration
Put the pasta, beetroots with sauce and cheese into jars. Pour the remaining sauce and jam over them. Garnish with the radish sprouts.