Sausage, Peppers, and Tomatoes with Orzo

Ingredients

- 1 ½ cups chicken broth
- 1 ½ cups water
- 8 oz orzo pasta
- 2 tablespoon olive oil
- 16 oz Italian sausage, cooked and crumbled
- 2 cloves garlic, minced
- 2 bell peppers, diced
- 2 Roma tomatoes, chopped
- 2 tablespoons chopped fresh parsley
- salt and pepper
- ½ cup grated Parmesan cheese

Directions

1. Combine the chicken broth and water in a pot and bring to a boil. Add the orzo and cook until desired doneness. Drain. Set aside.
2. Meanwhile, heat the olive oil in a skillet. Add garlic and peppers, cooking until tender crisp. Add cooked sausage and tomatoes. Heat until the mixture is warmed throughout, about 2 minutes.
3. Combine the sausage mixture and the orzo, stirring until thoroughly mixed. Sprinkle with parsley and Parmesan cheese.