Orzo with Fresh Herbs

1 Tablespoon butter

1 cup uncooked orzo pasta

2 cups chicken broth

1/4 teaspoon pepper

1/4 cup fresh herbs (flat leaf parsley, basil and thyme)

2 Tablespoons fresh lemon juice

Melt butter in skillet.

Add orzo to pan and cook 2-3 minutes until lightly toasted.

Add chicken broth and pepper and bring to a boil. Cook 10 minutes until liquid is absorbed.

Remove skillet from heat.

Stir in lemon juice and fresh herbs.

Serve.