



All-In-One Orzo Chicken

Makes 10 servings

Ingredients

- 1-1 ½ lbs chicken breasts, cut into bite sized pieces. (I used raw chicken tenders that were hanging out in my freezer)
- 1 Tbsp extra virgin olive oil
- 3 cups chicken broth (Better Than Bouillon or homemade ... I did a combo since I had about a cup of homemade stock)
- 1 cup heavy whipping cream
- 16 oz orzo pasta (high quality, from 100% hard durum semolina)
- 5 oz baby spinach leaves (remove the stem if they are long)
- 1 pint of cherry tomatoes, whole
- 1 ½ cups shredded mozzarella cheese - divide in half
- ½ cup Parmigiano Reggiano cheese grated - divide in half
- 6 garlic cloves, peeled and minced
- ½ fresh lemon, juiced
- 1 tsp fine sea salt
- 1 tsp finely ground fresh black pepper
- ½ tsp dried basil

Instructions

Preheat the oven to 375 degrees with the rack in the center. Oil a 9 x 13 inch glass baking dish

For the chicken: dry the pieces and season all over with extra salt and pepper. Heat the oil in a large fry pan then add the chicken pieces, saute a couple of minutes on one side, turn the pieces and saute another minute. The chicken won't be cooked but will have a little color

Remove the pieces to a bowl while you continue.

Into the casserole pan, add the chicken broth, whipping cream, orzo, garlic, lemon juice, salt pepper, and basil and stir. Layer in the chicken chunks and their juices and spinach leaves, then top with cherry tomatoes, distributing them evenly. I pat the casserole with my hands so it is even.

Sprinkle with half the Mozzarella and Parmesan. Bake uncovered for 35-40 minutes until the orzo is cooked. Remove from the oven and let sit for 5-10 minutes then serve.

Leftovers can be covered and refrigerated for four days. Or put in a freezer safe glass container, covered and frozen for up to 3 months.