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Orzo Pasta with Chicken

Introduction

Orzo pasta with chicken is a delightful dish that combines the comforting textures of orzo with the savory flavors of chicken. This recipe is perfect for a family dinner or a cozy meal for yourself, showcasing simple ingredients that come together to create a delicious and satisfying plate. Follow this guide to prepare a tasty and fulfilling orzo with chicken meal that will impress your taste buds.

Detailed Ingredients with measures

- 250g orzo pasta
- 400g chicken breast, diced
- 1 tablespoon olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 bell pepper, diced
- 600ml chicken broth
- 1 teaspoon paprika
- Salt and pepper to taste
- Fresh parsley, chopped for garnish

Prep Time

Approximately 15 minutes. This includes cleaning and chopping the vegetables and preparing the chicken.

Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 35 minutes

Yield: Serves 4 people. This comforting dish is perfect for family gatherings or sharing with friends. Enjoy the hearty flavors and texture of this delicious meal!



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Detailed Directions and Instructions

Step 1: Preparing the Ingredients

Start by gathering all the necessary ingredients. Ensure you have chicken, orzo pasta, and the required seasonings and vegetables on hand.

Step 2: Cooking the Chicken

In a large skillet, heat some oil over medium heat. Add the chicken pieces and cook until they are golden brown and cooked through. Season with salt and pepper to taste.

Step 3: Sautéing Vegetables

Remove the chicken from the skillet and set it aside. In the same skillet, add chopped onions, garlic, and any other vegetables you prefer. Sauté until they are softened and fragrant.

Step 4: Adding Orzo Pasta

To the sautéed vegetables, add the orzo pasta. Stir well to coat the pasta with the flavors from the vegetables.

Step 5: Cooking Orzo with Broth

Pour in the chicken broth, ensuring that the pasta is submerged. Bring to a boil, then reduce the heat and let it simmer until the orzo is cooked and has absorbed most of the liquid.

Step 6: Combining Ingredients

Once the orzo is cooked, return the cooked chicken to the skillet. Mix everything together and let it heat through for a few minutes.

Step 7: Serving the Dish

Remove from heat and garnish with fresh herbs or cheese if desired. Serve warm.

Notes**Note 1: Cooking Time**

Ensure to monitor the cooking times for both the chicken and the orzo to avoid overcooking.

Note 2: Flavor Variations

Feel free to experiment with different herbs and spices to customize the flavor of your dish.

Note 3: Storage

Leftovers can be stored in an airtight container in the refrigerator for up to three days. Reheat before serving.

Note 4: Serving Suggestions

This dish can be paired with a side salad or crusty bread for a complete meal.



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Cook techniques

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