



Orzo Pasta with Chicken



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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.

See also Brioche

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

Grilling Chicken

Grilling chicken adds a smoky flavor and keeps it juicy. Ensure the grill is preheated and cook the chicken over medium-high heat.

Cooking Orzo

Orzo should be boiled in salted water until al dente. Stir occasionally to prevent sticking, and drain excess water if necessary.

Making a Light Sauce

To prepare a light sauce, sauté garlic and onions in olive oil, then add diced tomatoes or broth. Simmer to blend flavors.

See also [White Chocolate Raspberry Dream Cake](#)

Combining Ingredients

Gently toss the cooked orzo with grilled chicken and sauce. Ensure even distribution for a well-balanced dish.

FAQ

Can I use other types of pasta instead of orzo?

Yes, you can substitute orzo with any small pasta shape, but cooking times may vary.

What can I add for extra flavor?

Consider adding herbs like basil or parsley, as well as grated cheese for

added richness.

Is this dish suitable for meal prep?

Absolutely! This dish stores well in the refrigerator and can be reheated for convenient meals.

How do I store leftovers?

Store leftovers in an airtight container in the fridge for up to three days.

Can I make this dish vegetarian?

Yes, simply omit the chicken and add more vegetables or legumes for protein.



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Conclusion

The Orzo pasta with chicken recipe is a delightful and versatile dish that brings together the flavors of tender chicken and al dente pasta. Perfect for family dinners or meal prep, it is easy to make and can be enjoyed by everyone. The combination of ingredients can cater to various dietary preferences, making it a staple in any kitchen.

More recipes suggestions and combination

Orzo Salad with Vegetables

Combine orzo pasta with fresh vegetables like bell peppers, cucumber, and cherry tomatoes, dressed with a zesty lemon vinaigrette for a refreshing salad.

Orzo and Shrimp

Pair orzo with sautéed shrimp, garlic, and herbs for a quick and elegant seafood dish that is perfect for a special occasion.

Mediterranean Orzo Bake

Create a baked dish by layering cooked orzo with spinach, feta cheese, and olives, then bake until bubbly for a comforting meal.

See also [Cornbread Stuffing Recipe for the Perfect Holiday](#)

Orzo with Pesto and Sun-Dried Tomatoes

Toss cooked orzo with pesto, sun-dried tomatoes, and Parmesan cheese for a flavorful and satisfying vegetarian option.

Mexican Orzo Bowl

Mix orzo with black beans, corn, avocado, and salsa for a hearty and colorful Mexican-inspired bowl that's full of flavor.



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