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Dawley Farm Village
at the Roundabout
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One Pot Chicken and Broccoli Orzo

Serves 4

As the seasons change and schedules get busy, try this flavorful, easy, One Pot Chicken, Broccoli and Orzo recipe. It's perfect for a quick weeknight dinner with minimal cleanup and maximum comfort food vibes.

Ingredients:

1 lb boneless, skinless chicken tenders	3 cloves garlic, minced
1 small lemon, zest and juice	1/4 teaspoon crushed red pepper flakes
2 tablespoons olive oil	1-1/2 cup dry orzo pasta
Salt and pepper	1/4 cup dry white wine
1 teaspoon garlic powder	3 cups chicken broth (plus more if needed)
1 teaspoon oregano	2 cups broccoli florets (fresh or frozen)
2 tablespoons butter	1/2 cup grated Parmesan cheese (plus extra for serving)
1 small onion, finely diced	1/2 cup heavy cream

Directions:

1. Marinate the chicken for 30 minutes in the juice of one small lemon and two tablespoons of olive oil. Sprinkle both sides with salt, pepper, garlic powder, and oregano.
2. Sear the chicken in a large Dutch oven, skillet, or braiser. Heat the butter over medium-high heat and cook the chicken until browned and cooked through to 165°F (about 5–7 minutes). Remove to a plate and set aside. Once cool, dice the chicken into small bites.
3. Add the diced onion to the same pan and sauté for 2-3 minutes, or until soft. Stir in the garlic and crushed red pepper and cook for 30 seconds more. Gather up any browned bits left from frying the chicken into the sautéing onions. This will add wonderful flavor to the dish.
4. Add the dry orzo and stir until lightly toasted and nutty smelling. Add 1/4 cup of white wine and let the liquid reduce down. Then, add the chicken broth and bring to a gentle boil. Reduce the heat to low, cover, and simmer for about 8 minutes.
5. Add the chopped broccoli and the cooked, diced chicken back into the pot with the orzo. Cover and cook for another 5–7 minutes, or until the orzo is tender and the broccoli is just cooked through and crisp-tender. Add a splash more broth if it's looking too dry.
6. Stir in the parmesan cheese and cream until everything is well combined. Add the lemon zest for a fresh finish.
7. Spoon into bowls and garnish with extra parmesan on top. Serve warm and enjoy!