



# CHICKEN & ORZO SKILLET

 1 hour

*Meal Difficulty*

 Serves 4-6



## COOKING DIRECTIONS

- 1 Preheat oven to 425°F.
- 2 Trim chicken thighs and cut into large bite-size pieces, about 2-inches. Rub with the minced garlic and 2 tablespoons of the olive oil. Season generously with salt and pepper.
- 3 Heat remaining 1 tablespoon olive oil in the No. 12 Skillet over medium heat until shimmering. Add chicken and sear until golden brown on all sides, about 3-5 minutes. (Work in batches if needed to avoid overcrowding the skillet). Remove chicken to a plate.
- 4 Add red onion, cherry tomatoes, and chili flakes to the skillet and cook until onions soften and tomatoes just start to burst. Stir in orzo and lightly toast, about 2 minutes. Return chicken and any accumulated juices to the skillet, then stir in chicken broth, lemon juice, and lemon zest. Season with salt and pepper. Bring to a simmer, then carefully transfer the skillet to the oven. Cook until liquid is absorbed and chicken is cooked through, about 20-25 minutes. Remove from the oven and add feta, dill, parsley, and olives. Serve with additional red pepper flakes to taste.
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## INGREDIENTS

### CHICKEN & ORZO SKILLET

1 1/2 lbs boneless skinless chicken thighs  
1 tablespoon finely chopped garlic  
3 tablespoons olive oil, divided  
1 pint cherry tomatoes  
1 cup thinly sliced red onion (julienne), from about 1/2 medium red onion  
Pinch red pepper flakes  
1 1/2 cups orzo  
3 cups chicken broth  
1 teaspoon lemon zest  
2 tablespoons lemon juice  
6 ounces feta, diced  
1/4 cup roughly chopped fresh dill  
1/4 cup roughly chopped fresh parsley  
1/3 cup halved green olives, such as Castelvetrano  
Coarse kosher salt, to taste  
Freshly ground black pepper, to taste