



ONE-POT ORZO WITH BOURSIN CHEESE

INGREDIENTS

- *2 Large Chicken Breasts, cubed
- 1 5.2 oz Boursin Garlic & Fine Herb Cheese
- 2 Cups Orzo, uncooked
- 3 Cups Chicken Stock
- ½ tsp Kosher Salt
- 1 TBSP Little Eataly
- 2 Cups Baby Spinach, roughly chopped
- 1 Cup Parmesan Cheese

Italian Marinade:

- ¼ cup Red Wine Vinegar
 - 1 cup Olive Oil
 - 1 TBSP Little Eataly Seasoning
 - 2 tsp Sugar
- Add fresh basil leaves and 1 clove chopped garlic if you have it.

SERVINGS: 4-6

Notes:

*I marinated my chicken in homemade Italian dressing. See note for instructions or use your favorite store-bought Italian vinaigrette to marinate for 2 to 4 hours. This step is not necessary but adds flavor.

Instructions:

1. Toss all ingredients in a jar and shake vigorously.
2. Toss with cubed chicken for 2-4 hours.
3. Discard marinade after use.

INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. Place unwrapped Boursin cheese in the center of a 9x13 pan.
3. Add uncooked orzo, chicken stock and chicken around the Boursin.
4. Add salt and Little Eataly Seasoning Blend. Stir without disturbing Boursin cheese.
5. Cover tightly with aluminum foil and bake for 20 minutes.
6. Carefully remove from oven and add spinach and parmesan cheese.
7. Stir well to distribute spinach, cheese and softened Boursin throughout pasta.
8. Cover with foil and cook for an additional 20 minutes.
9. Remove from oven and uncover. Allow to rest for 5-10 minutes before serving.

