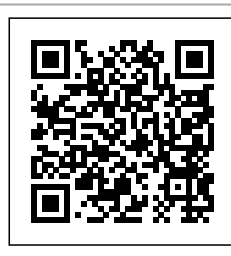


Pesto Orzo and Chicken



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Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

- 1-1/2 lb of Chicken Breast (or thighs which I prefer) cut into large pieces
- 1/4 cup of Fresh Pesto
- Sprinkle of Paprika
- Sprinkle of Garlic and Herb Seasoning
- Salt to taste
- Drizzle of Oil
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For the Remaining Ingredients:

- 1 Large or 2 Small Zucchini, thinly sliced
- 3 cloves of Garlic, minced
- 1 Pint of Cherry Tomatoes, halved
- 1 cup of Orzo
- 2-1/2 cups of Chicken Stock
- 2 inch Piece of Parmesan rind, optional
- Few Leaves of Basil
- Sprinkle of Garlic and Herb

1) In a bowl, toss the chicken with the pesto, bit of garlic and herb, paprika and some salt, toss well, set aside.

2) In a shallow Dutch oven, add a drizzle of olive oil, preheat over medium heat (not too high or you'll burn the pesto) sear the chicken (in batches) until browned and mostly cooked through, then remove to a plate.

3) In the same pan, add the zucchini and a small pinch of salt, sauté about 5-7 minutes, add the garlic, cook one more minute, then stir in the orzo, cook a minute, then add the stock, tomatoes, parm rind (if using) dash of garlic and herb and few basil leaves. Partially cover and cook for 10 minutes stirring often to prevent the orzo from sticking.

4) Nestle the partially cooked chicken in the orzo (and any juices collected in the bottom of the plate) partially cover and cook for another 5 minutes to ensure the chicken is cooked all the way.

5) Sprinkle some parsley and dig in!

