

Creamy Lemon Chicken Orzo Skillet That Tastes Like Spring

When spring rolls in, so do cravings for



TIME
7 min

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INGREDIENTS

- 1.5 lbs boneless skinless chicken breasts, cut into bite-sized pieces
- 1 cup uncooked orzo pasta
- 2 tbsp olive oil
- 1 medium onion, finely chopped
- 4 cloves garlic, minced
- 1 cup chicken broth
- 1 cup heavy cream
- Juice of 1 large lemon
- Zest of 1 large lemon
- 1 cup frozen peas
- 1 cup diced carrots
- 1/2 cup grated Parmesan cheese
- Salt and pepper, to taste
- 2 tbsp chopped fresh parsley, for garnish

DIRECTIONS

1. Heat olive oil in a large skillet over medium heat.
2. Add chicken, season with salt and pepper, and cook for 5-7 minutes until no longer pink. Remove and set aside.
3. In the same skillet, cook onion until translucent, then add garlic and cook 1 more minute.
4. Stir in uncooked orzo and toast lightly for 2-3 minutes.
5. Pour in chicken broth, heavy cream, lemon juice, and zest. Stir and bring to a simmer.
6. Simmer for about 10 minutes, or until orzo is tender and liquid has reduced slightly.
7. Add peas, carrots, and cooked chicken. Simmer 5 more minutes until heated through.
8. Stir in : Parmesan cheese until melted and creamy.
9. Taste and adjust seasoning. Garnish with fresh parsley and serve hot.

SWAPS & NOTES

Heavy cream : For a lighter version, try half-and-half or whole milk.

Orzo : Works well with small pasta shapes like ditalini or even rice in a pinch.

Peas and carrots : Sub with asparagus, spinach, or zucchini for seasonal variations.

Parmesan : Adds umami and creaminess-don't skip it!

TIPS FOR SUCCESS

Toast the orzo for a nuttier flavor and better texture.

Add a splash more broth or cream if the skillet looks too dry while simmering.

Use fresh lemon juice for best flavor-bottled won't deliver the same brightness.

For extra protein, stir in white beans or chickpeas.

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Original recipe: <https://chefmaniac.com/creamy-lemon-chicken-orzo-skillet-that-tastes-like-spring/>