

## Slow Cooker Tuscan Chicken Orzo - A Creamy Comfort Classic

Slow Cooker Creamy Tuscan Chicken Orzo



**TIME**  
**30 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 2 boneless, skinless chicken breasts, cut into small cubes
- 1 tsp Italian seasoning
- ... tsp red pepper flakes
- Salt and pepper, to taste
- 4 cloves garlic, minced
- 1 small onion, diced
- 1 cup sun-dried tomatoes, chopped (not in oil)
- $\frac{1}{2}$  cup low-sodium chicken broth
- 1 cup heavy cream
- 1 cup fresh spinach, roughly chopped
- 1 cup orzo pasta
- 1 cup Parmesan cheese, grated

#### Instructions:

1. Layer the Base:
  2. Add Aromatics:
  3. Pour in the Broth:
- Low: 2-3 hours  
High: 1-1.5 hours
4. Creamy Finish:
  5. Final Touch:
  6. Serve:

#### Tips for Success:

Use freshly grated Parmesan for better melting and flavor.

Don't overcook the orzo-check at 20 minutes to

avoid mushiness.

Try a spinach-kale blend for a little extra green goodness.

Want even more richness? Stir in a spoonful of mascarpone or cream cheese.

Pairing Suggestions:

A crisp green salad with lemon vinaigrette

Beer Cheese Dip as a shareable starter

Roasted vegetables or garlicky green beans

Garlic bread or warm focaccia

Dorito Casserole

Mexican Chicken and Rice Casserole

Easy Turkey Wings

Storage and Leftovers:

## DIRECTIONS

1. **Layer the Base:** Place the cubed chicken in the bottom of a 6-quart slow cooker. Season with Italian herbs, red pepper flakes, salt, and pepper.
2. **Add Aromatics:** Top the chicken with garlic, onion, and chopped sun-dried tomatoes.
3. **Pour in the Broth:** Gently pour chicken broth over everything. Cover and cook on:
  4. Low: 2-3 hours
  5. High: 1-1.5 hours
6. **Creamy Finish:** Once the chicken is nearly done, stir in heavy cream and orzo. Cover and cook on low for another 20-30 minutes until orzo is tender.
7. **Final Touch:** Stir in spinach and Parmesan until spinach wilts and cheese melts into the sauce.
8. **Serve:** Adjust seasoning to taste and serve hot with crusty bread or a fresh green salad.
9. **Tips for Success:** Use freshly grated Parmesan for better melting and flavor.
10. **Don't overcook the orzo-check at 20 minutes to avoid mushiness.**
11. **Try a spinach-kale blend for a little extra green goodness.**
12. **Want even more richness? Stir in a spoonful of mascarpone or cream cheese.**
13. **Pairing Suggestions:** Serve this cozy meal with:
  14. A crisp green salad with lemon vinaigrette
  15. Beer : Cheese Dip as a shareable starter
  16. Roasted vegetables or garlicky green beans
  17. Garlic bread or warm focaccia

18. For a heartier meal lineup, pair with one of our other favorites:
19. Dorito : Casserole
20. Mexican : Chicken and Rice Casserole
21. Easy : Turkey Wings
22. Storage and Leftovers: Fridge: Store in an airtight container for up to 3 days.
23. Reheat: Gently warm in a saucepan with a splash of broth or cream.
24. Freezing not recommended due to the dairy content and orzo texture after thawing.
25. More Comfort Dinners You'll Love: Chicken Enchiladas - warm and cheesy

### TIPS FOR SUCCESS

Use freshly grated Parmesan for better melting and flavor.

Don't overcook the orzo -check at 20 minutes to avoid mushiness.

Try a spinach-kale blend for a little extra green goodness.

Stir in a spoonful of mascarpone or cream cheese.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/slow-cooker-tuscan-chicken-orzo-a-creamy-comfort-classic/>