

## One-Pot Chicken and Orzo Pasta - Quick, Flavorful, and Easy to Make

One-Pot Chicken and Orzo Pasta



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

- 1 tablespoon olive oil
- 1 1/2 lbs boneless, skinless chicken breasts or thighs, cut into 1-inch pieces
- 1/2 teaspoon salt (plus more for taste)
- 1/4 teaspoon black pepper
- 1 teaspoon dried Italian seasoning
- 1/2 cup yellow onion, finely diced (or 1 small shallot, minced)
- 2 cloves garlic, minced
- 4 cups chicken broth (low sodium recommended)
- 1 (14.5 ounce) can diced tomatoes, undrained (optional, for a richer flavor)
- 1 cup uncooked orzo pasta
- 1/4 cup grated Parmesan cheese, plus more for serving
- 2 tablespoons fresh parsley or basil, chopped, for garnish (optional)

### DIRECTIONS

1. Let's get this delicious one-pan meal cooking in a flash!
2. Sear : Chicken: In a large (12-inch or larger) high-sided skillet or Dutch oven with a tight-fitting lid, heat the olive oil over medium-high heat. Add the cubed chicken, seasoned with 1/2 teaspoon salt, 1/4 teaspoon black pepper, and 1 teaspoon dried Italian seasoning. Cook for 5-7 minutes, stirring occasionally, until lightly browned on all sides and cooked through. Remove the chicken from the skillet and set aside.
3. SautØ Aromatics: Reduce heat to medium. Add the finely diced onion (or shallot) and cook for 3-5 minutes until softened. Add the minced garlic and cook for another 1 minute until fragrant.
4. Add : Broth & Orzo: Pour in the chicken broth, scraping up any browned bits from the bottom of the pan - these are packed with flavor! If using, stir in the undrained diced tomatoes. Stir in the uncooked orzo pasta. Make sure all the orzo is submerged in the liquid.
5. Simmer & : Cook Pasta: Bring the mixture to a gentle simmer. Reduce the heat to low, cover the skillet tightly, and simmer for 10-12 minutes, or until the orzo is tender and most of the liquid has been absorbed. Stir occasionally to prevent sticking.
6. Combine & : Finish: Return the cooked chicken to the skillet, nestling it into the orzo mixture. Stir in the 1/4 cup grated Parmesan cheese. If the mixture seems too thick, you can add a splash or two of water or extra chicken broth until your desired consistency is reached.

7. **Serve:** Taste and adjust seasoning if needed. Garnish with fresh chopped parsley or basil and extra grated Parmesan cheese if desired. Serve hot directly from the pan.

## SWAPS & NOTES

**Chicken:** Both chicken breasts and thighs work wonderfully. Cut them into similar-sized pieces for even cooking.

You can also use cooked, shredded rotisserie chicken; add it when the broth is added, and reduce simmering time by a few minutes.

**Orzo Pasta:** This small pasta is ideal as it cooks quickly and absorbs flavors beautifully.

## TIPS FOR SUCCESS

**Don't Pre-Cook Pasta:** The magic of a one-pot pasta is that the pasta cooks directly in the seasoned broth, absorbing flavor and releasing starches that naturally thicken the sauce.

**Sear Chicken First:** Browning the chicken adds a crucial depth of flavor to the entire dish.

**Stir Occasionally:** While the orzo is simmering, give it a stir every few minutes to prevent sticking to the bottom of the pan and ensure even cooking.

**Don't Overcook Orzo:** Orzo cooks very quickly!

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

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