

## The One-Pan Creamy Chicken and Orzo Skillet You'll Want to Make on Repeat

Everything cooks together for maximum flavor and minimal mess.



CREAMY RICOTTA CHICKEN AND ORZO SKILLET

You Will Need

4 boneless, skinless chicken breasts  
1 cup orzo pasta  
1 tablespoon olive oil  
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TIME  
**10 min**

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### INGREDIENTS

2 tablespoons olive oil  
1 pound boneless, skinless chicken breasts or thighs, cut into bite-sized pieces  
Salt and black pepper, to taste  
3 garlic cloves, minced  
1 cup uncooked orzo pasta  
2 1/4 cups chicken broth  
1/2 cup whole milk  
1/2 cup ricotta cheese  
1/2 teaspoon dried oregano  
1/2 teaspoon dried basil  
1/4 teaspoon crushed red pepper flakes (optional, for a bit of heat)  
Juice of half a lemon  
Fresh parsley or basil for garnish  
Freshly grated Parmesan for serving (optional)

### DIRECTIONS

- 1. Sear the Chicken:** I start by heating olive oil in a large skillet over medium heat. I season the chicken pieces with salt and pepper and cook until golden brown and cooked through, about 5-6 minutes. Then I transfer the chicken to a plate and set it aside.
- 2. SautØ the Garlic and Toast the Orzo:** In the same skillet, I add the minced garlic and cook for about 30 seconds, just until fragrant. Then I stir in the orzo, letting it toast for 1-2 minutes. This step adds a nutty depth to the dish.
- 3. Add the Liquids and Simmer:** I pour in the chicken broth and milk, stirring well to deglaze the pan and pick up all the flavorful bits. I bring it to a gentle simmer and cook the orzo for 8-10 minutes, stirring occasionally, until the orzo is tender and the liquid has reduced.
- 4. Make it Creamy:** Once the orzo is cooked, I reduce the heat to low and stir in the ricotta cheese, oregano, basil, crushed red pepper flakes, and lemon juice. The ricotta melts into the sauce, making it creamy and smooth.
- 5. Add the Chicken Back In:** I return the cooked chicken to the skillet, stirring everything together and letting it heat through for another 2-3 minutes.
- 6. Garnish and Serve:** I finish the dish with fresh parsley or basil and a sprinkle of Parmesan cheese. I like to serve it right out of the skillet for a cozy, family-style meal.

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

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