

# CHICKEN AND ORZO SKILLET



## Ingredients:

1	Tablespoon	Olive Oil
2	4-6 oz. ea.	Chicken Breasts, boneless/skinless, cubed
1	Medium	Sweet Onion, chopped (about $\frac{3}{4}$ cup)
2	Cloves	Garlic, minced
1	Cup	Orzo, uncooked
2	Cups	Chicken Broth
1	14.5 oz. can	Diced Tomatoes, undrained*
2	Tablespoons	Fresh Basil, chopped
6-8	Ounces	Feta Cheese, crumbled
		Salt & Pepper, to taste

## Directions:

1. Heat olive oil in a medium sized, deep saute pan. Add cubed chicken and chopped onion. Cook over medium to medium-high heat until chicken is browned, about 3 – 4 minutes. Add garlic and saute another minute.
2. Add chicken broth, orzo and tomatoes, stirring to combine. Increase heat to high until boiling, then reduce to a simmer.
3. Cover and continue to cook until the liquid has been almost absorbed and the orzo is al dente...about 10-12 minutes.
5. Remove cover and stir in basil. Top with feta and cook, uncovered, another 2 – 3 minutes. Adjust seasonings if necessary, and enjoy!

\* 2 cups chopped fresh tomatoes can be used instead.