

In the Kitchen - Creamy Chicken Orzo



Ingredients

- 1 tbsp olive oil
- 1 cup chopped onion
- 1 cup chopped celery
- 2 large sliced, peeled carrots
- 4 minced garlic cloves
- 8 cups chicken stock
- 2-3 cups cooked, shredded chicken
- 1 lb box orzo
- 1 tbsp minced flat leaf parsley
- 1 tsp salt
- 1/4 tsp pepper

Directions

1. Heat the olive oil in a large pot over medium heat.
2. Add the onion, celery and carrots and cook until the onion is translucent, about 7 minutes.
3. Add garlic and sauté for 2 minutes longer.
4. Add the chicken stock and bring to a boil.
5. Add the chicken along with the orzo.
6. Reduce the heat to medium. Add the parsley, salt and pepper.
7. Maintain a simmer for 20 minutes, until the orzo is cooked through, the veggies are tender, and most of the liquid has been absorbed by the orzo.

Recipe from The Modern Proper

<https://themodernproper.com/creamy-chicken-orzo>