

Creamy Chicken Orzo Risotto

A delightful twist on traditional risotto using orzo pasta instead of rice, paired with tender chicken breast. Creamy, flavorful, and perfect for a comforting solo meal.


30 min

Total time

Medium

Difficulty

550

kcal / serving

Ingredients

- 70g orzo pasta
- 1 medium chicken breast (about 150g), diced
- 1/2 small onion, finely chopped
- 1 clove garlic, minced
- 300ml chicken broth
- 50ml white wine (optional)
- 1 tbsp olive oil
- 30g grated Parmesan cheese
- 2 tbsp heavy cream
- Salt and pepper to taste
- 1 tbsp chopped fresh parsley

Steps

- 1 Heat olive oil in a pan over medium heat. Add the diced chicken breast, season with salt and pepper, and cook until lightly browned and cooked through. Remove and set aside.
- 2 In the same pan, add onion and garlic, sauté until translucent.
- 3 Add orzo to the pan and toast for 1-2 minutes, stirring frequently.
- 4 Pour in white wine if using, and cook until mostly absorbed.
- 5 Gradually add warm chicken broth, a ladle at a time, stirring frequently and allowing orzo to absorb the liquid before adding more.
- 6 Continue this process until the orzo is tender and creamy, about 15 minutes.
- 7 Stir in the cooked chicken, Parmesan cheese, and heavy cream. Adjust seasoning with salt and pepper.
- 8 Remove from heat, garnish with parsley, and serve immediately.