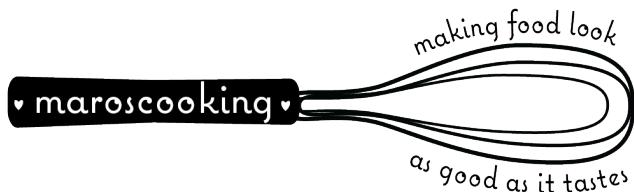


One Skillet Chicken with Buttery Orzo

Ingredients to serve 4-6:

- ▷ Kosher salt, freshly ground pepper
- ▷ 6 skin-on, bone-in chicken thighs (about 2 pounds total), patted dry
- ▷ 2 tablespoons unsalted butter, divided
- ▷ 1 tablespoon olive oil
- ▷ 1 fennel bulb, chopped, plus fronds, chopped
- ▷ 1 leek, white and pale green parts only, chopped
- ▷ 1 small onion finely chopped
- ▷ 2 minced garlic cloves
- ▷ 12 ounces orzo
- ▷ $\frac{1}{3}$ cup dry white wine
- ▷ 2½ cups chicken stock, divided in half cups
- ▷ 1 tablespoon fresh lemon juice
- ▷ 2 teaspoons oregano
- ▷ 1 teaspoon finely grated lemon zest
- ▷ fennel fronds for garnish



Directions:

Preheat oven to 375.

In a cast iron skillet or an oven-proof skillet, heat oil and a tablespoon of butter to medium-high. Place chicken, skin side down, in skillet in a single layer and sear until chicken is beginning to cook and skin turns golden (about 6 minutes). Turn chicken skin side up, sprinkle with oregano and transfer to oven and bake for an additional 30-35 minutes until chicken is cooked through. Transfer chicken to a dish and cover with foil to keep warm while you prepare Orzo.

Place skillet back over medium heat with remaining tablespoon of butter. Add fennel, onion, leeks and garlic then season with salt and pepper. Sauté for several minutes to tenderize vegetables absorbing all the cooking juices from the chicken, stirring for about 5 minutes. Add orzo and cooked pasta, stirring consistently so orzo toasts and acquires a golden color (this may take a few minutes). Pour in wine to deglaze pan, and allow wine to evaporate. Then begin adding the stock, about a half a cup at a time, allowing it to absorb with each addition and stirring continuously to prevent orzo from sticking to skillet and orzo is cooked (about 12 minutes).

When pasta is cooked, place cooked chicken back in skillet, top with squeezed lemon, lemon zest and garnish with fennel fronds and serve immediately. Enjoy!

Recipe adapted from Bon Appétit