

One Pot Chicken with Orzo & Sun-Dried Tomatoes

from Simple Beautiful Food by A. Frederickson

Preheat the oven to 375.

Sprinkle 6 bone-in, skin-on chicken thighs with a large pinch of salt.

In a large skillet or Dutch Oven, warm 2 tablespoons of olive oil over medium heat.

Add the chicken, skin-side down, and brown for 4-6 minutes, working in batches as needed.

Remove chicken, carefully draining all but 2 tablespoons of the fat, add 1 diced onion, and saute for 4-6 minutes until the onion is soft and translucent.

Add 2 minced cloves of garlic and a pinch of cracked black pepper; continue to cook for 30 seconds.

Add 1 cup of dried orzo and a ½ cup coarsely chopped sun-dried tomatoes and saute for another 30 seconds.

Deglaze with ½ cup of white wine and cook until the liquid is reduced by half.

Add 2 ½ cups of chicken stock and ½ thinly sliced lemon. Return the chicken to the pan skin-side up and place the uncovered skillet in the oven. Roast for 35-40 minutes until the chicken is cooked and the orzo has absorbed the liquid.

Let the chicken sit for 5 minutes before serving.