

One-Pan Chicken Piccata & Orzo

by Ali Slagle

Ingredients:

1 lb boneless, skinless chicken thighs
2 cloves garlic
1 lemon
1 shallot
1 cup orzo
1-2 tbsp capers
2 cups chicken stock
1/4 cup parsley
1 jar pitted, sliced castelvetrano olives (Elizabeth's addition)
olive oil
salt and pepper

Directions:

1. Pat chicken dry and cut into 1-inch cubes. Transfer to a medium bowl. Add 1 tbsp olive oil and 1/2 tsp each salt and pepper. Finely grate 2 garlic cloves and the zest of the lemon into the bowl and stir to combine.
2. Heat 1 tbsp olive oil in a medium skillet over medium heat. Add the chicken in a single layer and cook, without touching, until browned on one side but not necessarily cooked through, 5 to 7 minutes. Transfer to a plate.
3. Coarsely chop the shallot. Add 2 tbsp butter and the shallot to the skillet. When melted, stir in the orzo, capers and 1/2 tsp salt. Add the chicken stock and bring to a simmer, scraping up browned bits. Add the chicken and any juices, then reduce the heat to low, cover and cook until the orzo is al dente, 12-14 minutes (the liquid will not be completely absorbed).
4. Meanwhile, cut the olives in half and finely chop the parsley. Turn off the heat, then add the juice from the lemon and the olives. Stir to combine, cover and let sit for a few minutes. Stir in the parsley and season to taste with salt and pepper.