

White Wine-Braised Chicken with Artichokes and Orzo Pasta

From Half Baked Harvest ~ Super Simple, by Tieghan Gerard

When your family loves a dinner of chicken and rice as much as mine does, you have to find new ways to serve it so no one gets bored. This is a dinner of chicken and rice, but it's way better than anything you'd expect. It's Greek inspired, made with orzo pasta, finished with feta cheese, and all in one skillet. I first made this on a rainy spring day when all I had in my pantry was a jar of marinated artichokes and salty green olives. It was one of those dishes where I threw a bunch of stuff together, hoped it would turn out edible and ended up with something delicious. It's now a family favorite.

Ingredients:

2 tbsp extra-virgin olive oil
1 1/2 lbs boneless, skinless chicken breasts or thighs
Kosher salt & freshly ground pepper
2 tbs salted butter
4 garlic cloves, minced or grated
1 cup dry orzo
1 cup dry white wine
1 1/4 cups low-sodium chicken broth
1 (8-oz) jar marinated artichoke hearts, drained & roughly chopped
1/2 cup pitted green olives
zest & juice of 1 lemon
1/2 cup cubed or cumbled feta cheese, for serving
1 tbsp chopped fresh dill, for serving



Instructions:

Preheat oven to 400°. Heat the olive oil in a large Dutch oven or cast-iron skillet over medium-high heat. Season the chicken all over with salt and pepper. When the oil shimmers, add the chicken and sear until golden, 3-5 minutes per side. Transfer the chicken to a large plate.

In the same pan, combine butter, garlic and orzo and cook until the garlic is fragrant and the orzo is toasted, 2-3 minutes. Add the wine to the skillet and scrape up any browned bits from the bottom of the pan. Stir in the chicken broth, artichokes, green olives, lemon zest and juice. Increase heat to high and bring to a boil.

Return the chicken and any collected juices to the pan. Transfer to the oven and roast until the chicken is completely cooked through, about 15 minutes. Divide chicken and sauce among 6 plates. Top with feta and fresh dill to serve.

Our note: Enjoy with a tall, cool glass of Harney Lane's Scottsdale or Home Ranch Chardonnays!