

# One Pot Greek Chicken and Orzo



## Ingredients

- 1 1/2 pounds boneless, skinless chicken thighs
- salt and freshly ground black pepper, to taste
- 2 tablespoons unsalted butter
- 2 large shallots, diced
- 3 cloves garlic, minced
- 1 teaspoon dried oregano
- 3/4 teaspoon dried basil
- 1/2 teaspoon dried paprika
- 1/2 teaspoon dried dill
- 1/4 teaspoon dried thyme
- 1/8 teaspoon ground cinnamon
- 2 tablespoons all-purpose flour
- 3 cups chicken stock
- 1 cup orzo pasta
- 3 cups chopped baby spinach
- 2 cups cherry tomatoes, halved
- 1/2 cup crumbled feta

## Instructions

- Season chicken with salt and pepper.
- Melt butter in a Dutch oven over medium heat. Working in batches, add chicken to the Dutch oven in a single layer and cook until golden brown and cooked through, reaching an internal temperature of 165 degrees F, about 4-5 minutes per side; set aside.
- Add shallots, and cook, stirring occasionally, until tender, about 3-5 minutes. Stir in garlic, oregano, basil, paprika, dill, thyme and cinnamon until fragrant, about 1 minute.
- Whisk in flour until lightly browned, about 1 minute.
- Stir in chicken stock, scraping any browned bits from the bottom of the Dutch oven. Stir in orzo; season with salt and pepper, to taste.
- Bring to a boil; reduce heat and simmer, stirring occasionally, until pasta is cooked through, about 6 minutes. Stir in spinach until wilted, about 3 minutes. Return chicken to the Dutch oven.
- Serve immediately, sprinkled with tomatoes and feta.