

One-Pan Lemon Chicken & Orzo

This dish is the perfect example: Chicken, orzo, spinach, and feta come together into a complete meal that's quick enough for a weeknight, but beautiful enough to serve to friends at a dinner party.

Ingredients

2 1/2 lb. bone-in, skin-on chicken thighs (4 to 6 thighs)

1/2 tsp. ground black pepper

1 tbsp. kosher salt, divided

2 tbsp. extra-virgin olive oil

1 medium shallot, finely chopped

2 tbsp. unsalted butter

1 1/2 c. dry orzo

2 cloves garlic, finely chopped

1 heaping tbsp. capers

3/4 c. dry white wine

3 c. low-sodium chicken broth and/or water

5 oz. baby spinach

1/2 c. heavy cream

4 oz. feta, broken into large pieces

Zest and juice of 1 lemon

Chopped fresh dill and parsley, for serving

Method

Step 1

Preheat oven to 400°. Pat chicken dry with paper towels; season with pepper and 1 teaspoon salt.

Step 2

In a large, high-sided, ovenproof skillet over medium-high heat, heat oil until shimmering. Arrange chicken skin side down in skillet in a single layer. Cook, undisturbed, until skin is golden brown, 8 to 10 minutes. Flip and cook until second side is golden brown, about 2 minutes. Transfer to a plate.

Step 3

Reduce heat to medium. Cook shallots and butter, stirring, until softened, 3 to 4 minutes. Add orzo, garlic, and capers; season with remaining 2 teaspoons salt. Cook, stirring often, until orzo is lightly toasted and fragrant, 2 to 3 minutes. Add wine and scrape up any browned bits from bottom of pan. Pour in broth and bring to a simmer. Cook, stirring frequently to prevent sticking, until liquid is slightly reduced, about 5 minutes.

Step 4

Stir in spinach and cream until spinach is wilted. Return chicken to pan skin side up, along with any accumulated juices.

Step 5

Transfer skillet to oven and bake, uncovered, until chicken is cooked through and orzo is tender, about 15 minutes.

Step 6

Top with feta, lemon zest, lemon juice, dill, and parsley.

