Creamy Chicken and Orzo Pasta

Description

This creamy chicken and orzo pasta is a quick and easy weeknight meal and you only need one pan. It's flavorful comfort food that the whole family will love!

Ingredients:

- 1 C. hot water
- .5 oz. dried Porcini Mushrooms
- 1 T. of your favorite of [The Olive Tap's 100 % Extra Virgin Olive Oil](#)
- 1 C. celery, coarsely chopped (3 or 4 stalks)

- 1 C. carrots, sliced about 1/8 inch thick. (2 medium carrots)
- 1 C. chopped onion
- 1 t. salt
- ¼ t. fresh ground pepper
- 5 cloves garlic, minced
- 7 C. of chicken stock, 8 C. if you do not use the dried Porcini mushrooms
- 1 lb. box or Orzo pasta
- 2 or 3 C. shredded chicken, about 1/2 lb.
- 1 hot pepper, or 1/2 t. dried red pepper flakes (optional)
- Grated parmesan

Directions:

1. Using a small bowl, put the dried Porcini mushrooms into the hot water and let them soak for at least 15 minutes to reconstitute.
2. Remove the mushrooms and set aside, reserving the soaking liquid. Cut the mushrooms into bite size pieces and set aside.
3. In a large 6-8 quart pot, set heat to medium and add the olive oil. When the oil is hot, but not smoking, add the celery, carrot and onion and cook 6-8 minutes till the onion is translucent.
4. Add the garlic to the pot and cook for 2 minutes, stirring often. Add the Chicken stock and bring to a boil.
5. Add the Orzo, Porcini mushrooms, Chicken and pepper or pepper flakes. Reduce heat to medium low, to maintain a boil.
6. Cook approximately 20 minutes, stirring often, until the Orzo is done, and vegetables are soft, stirring often.

   Top each serving with grated Parmesan cheese

   Recipe by Rick

   *Stirring this dish often while it is cooking will release surface starch from the pasta and make the dish nice and creamy. The Porcini mushrooms add a pleasant earthiness to the dish. Feel free to substitute 6 or 8 oz. of sautéed Cremini mushrooms.

Recipe originally appeared at https://theolivetaprecipes.com/recipes/creamy-chicken-and-orzo-pasta/

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