

CHICKEN ORZO CREAMY SPINACH ONE POT NO-NAME DISH

Ingredients:

- Olive oil (for pan)
- 1 onion, finely minced
- 5 cloves garlic, finely minced
- 2 chicken breast
- 1 teaspoon paprika, garlic powder, italian seasoning
- Salt and pepper ($\sim 1/4$ teaspoon each)
- 250 grams orzo
- 1/2 container of sundried tomatoes, sliced
- 1 carton (1 litre) chicken broth
- 150 ml oat milk
- 4 tablespoons parmesan cheese (we use dairy free)
- Spinach (lots)

Instructions:

- (1) Mince the garlic and onion. Sprinkle some olive oil in pan and fry until these are soft and translucent.
- (2) Cut chicken into small pieces. Add to the onion/garlic pan and fry until it looks cooked (doesn't have to be fully cooked through at this point, but should start to turn golden brown)
- (3) Add the seasonings (paprika, garlic powder, salt pepper) and stir well.
- (4) Add the orzo, tomatoes, and chicken broth. Bring to a simmer and then turn temperature down and let cook for about 6 minutes. It should reduce a bit. Might have to add a bit of corn starch to help reduce so you don't end up with soup.
- (5) Stir in the milk and cheese, then add globs and globs of spinach. Cook for a couple minutes to wilt and serve!