

CREAMY CHICKEN AND ORZO

I love one-pot dishes and this is one of my favorites. It's great cooking the orzo in with all of the other ingredients so that the flavors really meld with the pasta. It's a great dish for company, or even for a mid-week quick dinner. And the leftovers are even better the next day.

INGREDIENTS (serves 6)

6 tablespoons butter

2 onions sliced

6 boneless chicken thighs

2 cups mushrooms, sliced

4 cloves garlic, minced

1 tablespoon fresh oregano, chopped

1 tablespoon fresh rosemary, chopped

salt and fresh pepper to taste

2 cups orzo

$\frac{1}{2}$ cup white wine

$\frac{1}{2}$ cup dry sherry

1 $\frac{1}{2}$ cups chicken stock

$\frac{1}{2}$ cup heavy cream

1 cup Gruyere, grated

$\frac{3}{4}$ cup Parmesan, grated

Chives, chopped for garnish

PREPARATION

Preheat oven to 400 degrees.

In a large Dutch oven, melt the 3 tablespoons butter on medium heat. Add the onions and sauté until browned, about 10 minutes. Remove from heat and set aside.

Melt 3 tablespoons of butter and brown chicken pieces, 4 minutes each side. Place chicken pieces on plate and set aside.

Add browned onions, mushrooms, garlic, oregano, rosemary, salt and pepper into Dutch oven. Sauté until mushrooms begin to wilt, about three minutes.

Add in orzo, and stir. Add white wine, sherry, chicken stock and stir. Bring to a boil, then place chicken pieces on top, cover pot and place in oven for 25 minutes.

Place Dutch oven back on stove top over low heat. Remove chicken pieces and set aside. Add heavy cream and $\frac{1}{2}$ cup gruyere. Stir until melted. Place chicken pieces back on top. Cover with remaining cheeses. Place pot lid back on and melt cheese for two minutes. Re-season with salt and pepper to taste.

Garnish with chives and remaining gruyere and serve.