ONE-SKILLET CHICKEN WITH BUTTERY ORZO

Why use lots of pans when all ingredients can be cooked in one? If you are a fennel lover, you will definitely want to make this dish—it has quickly become one of my favorites. Can be made with boneless, skinless chicken instead of the thighs with skin and bone, but great to indulge once in a while as written! Shared by Margot Hennings from Epicurious.com.

PREP: 15 minutes

COOK: 35 minutes

SERVINGS: 4

INGREDIENTS:

6 skin-on, bone-in chicken thighs (about 2 lbs.), patted dry
Kosher salt, freshly ground pepper
3 Tbsp. unsalted butter, divided
1 fennel bulb, chopped, plus fronds, chopped
1 leek, white and pale green parts only, chopped
8 oz. orzo
⅓ C. dry white wine
2 ½ C. low-sodium chicken broth, divided
1 Tbsp. fresh lemon juice
1 tsp. freshly grated lemon zest

DIRECTIONS:

Preheat oven to 400 degrees. Rain salt and pepper down on the chicken. Heat 2 Tbsp. butter in a medium cast-iron skillet over medium heat. Nestle chicken, skin-side down, in skillet in a single layer. Cook until meat is opaque around the edges and skin is deep golden brown, 6-8 minutes. Turn chicken skin-side up and bake uncovered in oven until chicken is cooked through, 10-15 minutes. Transfer chicken to a plate, and cover to keep warm.

Set same skillet over medium, add fennel and leek, and sprinkle with salt and pepper. Cook, tossing occasionally until golden, about 5 minutes. Add orzo and cook until darkened to a nutty hue and toasty smelling, about 3 minutes. Pour in wine and cook, stirring, until liquid is evaporated, less than 1 minute. Add broth ½ C. at a time, stirring constantly, letting broth absorb before adding more, about 10-15 minutes, until orzo is tender, but pan is not dry.

Remove skillet from heat. Taste and add more salt and pepper to your liking. Mix in lemon juice and remaining 1 Tbsp. butter, then chopped fennel fronds. Top with chicken and lemon zest.