

# One-Pot Shawarma Chicken and Orzo Skillet



## Ingredients:

- 1 ½ lb. Chicken tenders or chicken breasts, cut into strips
- 1 Tbls. Ground Coriander
- 1 Tbls. Smoked Paprika
- ½ tsp. Crushed Red Pepper Flakes
- ½ tsp. Ground Cinnamon
- Kosher salt
- Freshly ground black pepper
- 5 Tbls. Extra-virgin olive oil, divided
- 6 Cloves Garlic, minced
- 4 cups Low-sodium chicken broth
- 12 oz. Orzo (about 2 c.)
- ¼ cup Finely chopped fresh dill, plus more for serving
- 1/2 English cucumber, halved and thinly sliced
- 2 cups Cherry or Grape tomatoes, halved
- ½ cup Crumbled feta (about 2 oz.)
- 1 Tbls. Fresh lemon juice

## Directions:

**Step 1:** In a large bowl, toss chicken, coriander, paprika, red pepper flakes, cinnamon, ¾ teaspoon salt, and ¼ teaspoon black pepper.

**Step 2:** In a large high-sided skillet over medium heat, heat 2 tablespoons oil. Add half of chicken mixture and cook, turning halfway through, until golden and just cooked through, 2 to 3 minutes per side. Transfer chicken to a plate. Repeat with 1 tablespoon more oil and remaining chicken mixture.

**Step 3:** Wipe any dark bits from pan with a clean paper towel, if necessary. Return skillet to medium heat. Cook garlic and 1 tablespoon oil, stirring, until garlic is fragrant, about 30 seconds. Stir in broth, orzo, and 1/2 teaspoon salt and bring to a boil. Reduce heat to medium-low and gently simmer, stirring frequently, until liquid is mostly absorbed and orzo is tender, 12 to 14 minutes.

**Step 4:** Remove skillet from heat, stir in dill, and top with chicken mixture.

**Step 5:** In a medium bowl, toss cucumber, tomatoes, feta, lemon juice, remaining 1 tablespoon oil, and a pinch of salt.

**Step 6:** Spoon cucumber salad over chicken mixture. Top with more dill.