

Orzo al Limone with Crispy Parmesan Chicken

From the website "Carol Bee Cooks"

Prep: 30 minutes
Cook: 40 minutes
Total: 1 hour, 10 minutes
Servings: 4

Ingredients

3/4 cup All Purpose Flour
3/4 tsp Kosher Salt, divided
1/2 tsp Black Pepper
2 Eggs
1 cup Panko
3/4 cup Parmesan Cheese, finely grated
1/2 tsp Garlic Powder
1 lb. Chicken Breast, 2 pieces of boneless skinless chicken
2 tbsp Olive Oil, more as needed
Flaky Salt, to taste

Orzo

1 tbsp Olive Oil
1 tbsp Butter
1 small Shallot, chopped
4 cloves Garlic, minced
1/2 tsp Black Pepper, additional to serve
1 cup Orzo, uncooked 2 cups Chicken Broth, additional water or broth as needed
1 Lemon, zest and juice; additional to taste and to serve
1/4 cup Parmesan Cheese, finely grated; additional to serve
1/4 cup Heavy Cream

Instructions

Crispy Parmesan Chicken

1. In a shallow bowl, combine the 3/4 cup all-purpose flour, 1/2 teaspoon kosher salt, and 1/2 teaspoon black pepper. In another shall bowl, whisk the 2 eggs with a fork. In a third shallow bowl, combine the 1 cup of panko breadcrumbs, 3/4 cup Parmesan cheese, and 1/2 tsp garlic powder.
2. Cut the 2 boneless skinless chicken breasts in half horizontally, creating 4 thin pieces of chicken. Place 1 piece of chicken on a cutting board, cover with parchment paper, and evenly pound the chicken with the bottom of a heavy pan (or you can use a rolling pin or meat mallet) until the chicken is about 1/4 inch thick. Repeat with the rest of the chicken.
3. Dredge the chicken in the flour mixture, then dip into the whisked eggs, and finally coat with the panko breadcrumb mixture. Set aside on a large plate. Repeat with the rest of the chicken.
4. Heat 2 tbsp of olive oil in a large sauté pan over medium-high heat. Once the oil is shimmering, add the breaded chicken cutlets in an even layer to the pan. Cook for

about 4 minutes, or until golden and crispy. Flip the chicken and cook for another 4 minutes or until golden and crispy on the other side. I had to cook in more than one batch. Add additional olive oil to the pan as needed to cook the remaining chicken.

5. Once cooked, transfer the chicken to a paper towel-lined plate. Sprinkle as desired with flaky salt.
6. Optionally slice into thin strips before serving.

Orzo

1. Heat the 1 tbsp olive oil and 1 tbsp butter in a large high-rimmed pan over medium heat. Once the butter is melted, add the chopped shallot and minced garlic and stir to combine. Cook for 1 minute. Add freshly cracked black pepper and cook for another minute.
2. Mix in uncooked orzo and toast for 2 minutes. Pour in chicken broth and bring to a boil. Lower the heat to a simmer. Cook, stirring often, until the orzo is cooked through and most of the liquid is absorbed. Add additional broth or water throughout the cooking process if the liquid absorbs before the orzo is finished cooking. This can take 10-15 minutes.
3. Once the orzo is close to cooked through, mix in the zest and juice of 1 lemon (or about 1 tbsp zest and 3 tbsp of juice).
4. Turn off the heat and mix in the 1/4 cup of grated parmesan cheese until melted and well combined. Pour in the 1/4 cup of heavy cream and stir until well combined.
5. Divide orzo among plates or shallow bowls to serve. Place a chicken cutlet on top of the orzo. Optionally serve with additional freshly cracked black pepper, parmesan cheese, lemon zest, lemon juice, and a drizzle of olive oil.