



## CREAMY TOMATO ORZO WITH CRISPY PARMESAN CHICKEN

SERVES 4 TO 6 TOTAL TIME: 1 HOUR

If your chicken breasts are thicker than 1 inch, pound them to 1/2-inch thickness after halving.

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|-------------------------------------|---------------------------------------------------------------|
| 2 tablespoons unsalted butter       | 1 large egg                                                   |
| 1 large shallot, minced             | 1 tablespoon all-purpose flour                                |
| 1 3/4 teaspoons table salt, divided | 1 1/2 ounces Parmesan cheese, grated (3/4 cup)                |
| 1 teaspoon minced garlic            | 1/2 cup panko bread crumbs                                    |
| 1/4 cup tomato paste                | 2 (6- to 8-ounce) boneless, skinless chicken breasts, trimmed |
| 1/2 teaspoon dried oregano          | 1/3 cup vegetable oil                                         |
| 1/4 teaspoon pepper                 | 5 tablespoons chopped fresh basil, divided                    |
| 1 1/2 cups orzo                     |                                                               |
| 1/2 cup dry white wine or vermouth  |                                                               |
| 3 cups water                        |                                                               |
| 2 cups chicken broth                |                                                               |

1. Melt butter in medium saucepan over medium heat. Add shallot and 1 1/2 teaspoons salt; cook, stirring frequently, until shallot is softened but not browned, 3 to 5 minutes.

2. Add garlic and cook until fragrant, about 30 seconds. Stir in tomato paste, oregano, and pepper. Add orzo and stir until evenly coated. Add wine and cook, stirring constantly, until fully absorbed, about 30 seconds.

3. Stir in water and broth. Increase heat to high and bring to boil; reduce heat to maintain vigorous simmer and cook, stirring occasionally, until liquid is reduced and thickened and orzo is al dente, about 15 minutes (if orzo starts to stick toward end of cooking time, reduce heat and stir more frequently). Season with salt to taste.

4. Meanwhile, line large plate with double layer of paper towels. Whisk egg and flour in shallow dish or pie plate until smooth. Combine Parmesan and panko in second shallow dish. Slice each chicken breast horizontally to create 2 cutlets. Pat chicken dry with paper towels and sprinkle with remaining 1/4 teaspoon salt.

5. Working with 1 cutlet at a time, dredge in egg mixture, allowing excess to drip off. Coat all sides in Parmesan mixture, pressing gently to adhere. Return cutlets to cutting board.

6. Heat oil in 12-inch nonstick skillet over medium-high heat until shimmering. Carefully place cutlets in skillet and cook without moving them until bottoms are crispy and deep golden brown, 1 1/2 to 2 minutes. Carefully flip cutlets and cook on second side until deep golden brown, 1 1/2 to 2 minutes. Transfer cutlets to prepared plate.

7. Stir 1 tablespoon basil into orzo and transfer to wide serving bowl. Sprinkle with 3 tablespoons basil. Slice chicken crosswise into 1-inch strips. Shingle chicken over orzo, sprinkle with remaining 1 tablespoon basil, and serve.