

Zucchini Bread Recipes

French Onion Chicken Orzo Casserole

15 min Prep time	**35 min** Cook time	**50 min** Total time
4 Servings	**Medium** Difficulty	**French** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lb bone-in, skinless chicken thighs, cut into 1-inch pieces
- [ ] 2 large yellow onions, thinly sliced
- [ ] 1 cup orzo pasta
- [ ] 2 cups low-sodium chicken broth
- [ ] 1/2 cup dry white wine (optional, replace with broth if omitted)
- [ ] 1 tbsp sherry vinegar
- [ ] 2 tbsp unsalted butter
- [ ] 1 tsp dried thyme
- [ ] Salt and freshly ground black pepper to taste
- [ ] 1 cup shredded Gruyère cheese

Instructions

1. In a large skillet, melt butter over medium-low heat and add the sliced onions; cook, stirring occasionally, until deep amber and fragrant, about 20 minutes.



2. Add sherry vinegar to deglaze the pan, scraping up any browned bits, then stir in thyme, salt, and pepper.



3. In a separate pan, sear the chicken pieces in a little oil until golden on all sides, about 5 minutes; they don’t need to be fully cooked.



4. Transfer the onions and chicken to a casserole dish, stir in the orzo, then pour the chicken broth (and wine if using) over everything.



5 Cover with foil and bake in a preheated 375°F oven for 20 minutes; then remove foil, sprinkle Gruyère on top, and bake uncovered for another 10-12 minutes until cheese is bubbly and lightly browned.



6 Let the casserole rest five minutes before serving; garnish with a sprinkle of fresh thyme if desired.



Nutrition per serving

420 kcal	30 g	38 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a crisp topping, mix breadcrumbs with a little melted butter and add during the last 5 minutes.
- For a richer sauce, stir in a splash of heavy cream after baking.
- Adjust the sweetness by adding a pinch of brown sugar when caramelizing onions.