

RECIPE

ONE-PAN

GREEK CHICKEN

DRUMSTICKS



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Recipe

- 6 chicken drumsticks (900 g)
- 10 g salt (2 tsp), divided, plus more
- 1/4 tsp black pepper, plus more
- 60 ml olive oil, divided (4 Tbsp)
- 1 medium onion, chopped
- 225g orzo
- 3 garlic cloves, chopped
- 500 ml chicken broth
- 120 ml heavy cream
- 1 tsp lemon zest
- 30 ml lemon juice (2 Tbsp)
- 300 g cherry tomatoes, halved
- 120 g feta, crumbled
- 85 g Kalamata olives, chopped

Method

- **Preheat oven to 220°C.** Season chicken with 7.5 g salt and 1.25 g pepper.
- **Brown chicken:** Heat 30 ml oil in a skillet over medium-high heat. Brown chicken, turning, for 12 minutes. Transfer to a plate; wipe skillet.
- **Cook orzo:** Heat remaining 30 ml oil over medium heat. Sauté onions 2 minutes. Add 225 g orzo and garlic; cook 2 minutes until toasted.
- **Add liquids:** Stir in 500 ml broth, 120 ml cream, lemon zest, 30 ml lemon juice, and 2.5 g salt. Bring to a boil; nestle chicken back in.
- **Bake:** Bake, uncovered, 20–25 minutes until orzo is tender and chicken cooked through.
- **Prepare topping:** Combine 300 g halved tomatoes, 120 g feta, 85 g olives, and 15 g dill in a bowl. Season with salt and pepper.
- **Serve:** Sprinkle topping over skillet. Serve with lemon wedges and remaining mixture.