



## **Lemon Chicken with Oregano and Creamy Orzo**

### **For the Chicken:**

- 4, 8 oz. boneless, skinless chicken breasts, fat removed, cut in half
- 3 T. chopped fresh oregano
- 2 tsp. minced garlic
- 1 tsp. salt and pepper mix
- 2 lemons
- $\frac{3}{4}$  cup olive oil

Pound chicken breasts to  $\frac{1}{4}$  inch uniform thickness with meat mallet. Zest lemons and finely mince zest. Juice lemons into a small mixing bowl. Add remaining ingredients to bowl and blend well. Pour marinade over chicken and let marinate for at least two hours. When ready to cook, grill chicken until just done.

### **For the Pasta:**

- 2 cup white wine
- 1 T. minced garlic
- 1 T. minced shallot
- 2 cups heavy cream
- 1 cup grated parmesan
- 1 cup peas
- $\frac{1}{2}$  cup diced tomato
- Salt and pepper to taste
- 3 cups cooked Orzo (rice shaped pasta)

Place 1<sup>st</sup> three ingredients in a medium saucepan and bring to a boil. Reduce wine by  $\frac{3}{4}$ . Add cream and parmesan and let simmer over medium heat until sauce begins to thicken. Add vegetables and check for seasoning. Add pasta to sauce and stir until pasta is heated through.

### **To Plate:**

Place a serving of the pasta in a large serving bowl. Slice chicken and arrange over pasta. Serve immediately.