Chicken Pot Pie Orzo

Chicken pot pie orzo combines the filling flavors with small pasta instead of a crust. Simmer orzo in broth, then add cooked chicken, peas and milk near the end.



Prep	Cook	Additional	Total	Servings
15 min	25 min	2 min	42 min	6

Ingredients

- 3 cups cooked diced chicken / 420 g
- 1 tablespoon olive oil / 15 ml
- 1 small onion / 100 g, diced
- 1 cup diced carrots / 130 g
- 1/2 cup diced celery / 60 g
- 1 cup dry orzo / 180 g
- 2 1/2 cups low-sodium chicken broth / 600 ml
- 1/2 cup whole milk / 120 ml
- 1 cup thawed peas / 140 g
- 1/2 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions

1. Heat oil in a wide deep skillet. Cook onion, carrot and celery 7 minutes until softened.

2. Stir in dry orzo for 1 minute. Add broth, thyme, salt and pepper and bring to a gentle simmer.

3. Cook uncovered about 9 to 12 minutes, stirring frequently, until pasta is tender; add hot water by tablespoons if it dries before cooking.

4. Add milk, cooked chicken and peas. Heat gently until several spots reach 165°F (74°C).

5. Let stand 2 minutes and serve; loosen with a splash of hot water if needed.

Time, Temperature & Doneness

Cook every chicken portion to at least 165°F (74°C), measuring in the thickest meat without touching bone. Check several large pieces for diced chicken or wings. Reheated chicken mixtures and casseroles must reach 165°F (74°C) in the center. Color and stated times are not reliable safety substitutes.

Ingredient Notes & Substitutions

Orzo: Pasta, not rice.

Chicken: Already cooked.

Liquid: Evaporation varies with pan width.

Tips for Success

Stir along the bottom.

Keep sauce slightly loose.

Check reheated chicken.

Common Mistakes to Avoid

Replacing dry orzo with rice without changing the method.

Letting pasta stick.

Adding raw chicken at the end.

Recipe Variations

Pasta: Use another small pasta with adjusted timing.

Vegetable: Add corn instead of peas.

Serving Suggestions

Serve creamy orzo in bowls while slightly loose; it thickens as it stands.

Storage

Refrigerate promptly in shallow containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3 to 4 days. When starting with cooked chicken or rice, use the oldest ingredient’s original storage deadline; reheating does not restart it.

Freezing

For best texture, freeze cooked filling or chicken separately from pasta, biscuits or pastry where possible. Cool promptly, pack airtight at 0°F (-18°C), use within 2 months for best quality, and thaw in the refrigerator. Dairy sauces can separate and pasta may soften.

Reheating

Reheat the chicken mixture gently, covered, until several spots reach 165°F (74°C), adding a splash of water or broth if thick. Reheat biscuits or pastry separately when possible; avoid prolonged boiling of dairy sauces.

Frequently Asked Questions

Is there pie crust?
No; orzo replaces the pastry component.

Can I use rice?
It needs different liquid and cooking time.

Why is it thick after standing?
Orzo absorbs liquid; loosen before serving.

Recipe & Sources

View the recipe on HowToCookChickenRecipes.com

Spend With Pennies - biscuit pot-pie technique reference

FoodSafety.gov - poultry and leftover temperature guidance

FoodSafety.gov - refrigerated food storage limits

FoodSafety.gov - clean, separate, cook and chill