How to Cook Orzo in Chicken Broth



Servings: 4 | **Difficulty:** Easy

Prep: 5 min
Cook: 12 min
Total: 17 min

2-quart saucepan. Orzo is wheat pasta shaped like rice; cook it in the broth and keep the small amount of creamy liquid.

INGREDIENTS

1 cup (200 g) dry orzo pasta

2 1/2 cups (600 ml) low-sodium chicken broth

1/2 cup (120 ml) hot water, reserved for adjusting consistency

1 tsp (5 ml) olive oil

1/4 tsp (0.5 g) black pepper

1 tbsp (4 g) chopped parsley

METHOD

1. Bring chicken broth to a gentle boil in the saucepan. Stir in orzo, oil and pepper.

2. Lower to a steady simmer and cook uncovered according to the package timing, generally 8–12 minutes. Stir often, especially along the base.

3. If the pasta absorbs the broth before becoming tender, add the reserved hot water 2 tbsp (30 ml) at a time. Stop when orzo is tender with a slight bite and a small amount of creamy cooking liquid remains.

4. Stir in parsley and serve immediately. Do not drain this absorption-style preparation.

Doneness: The orzo is ready when tender with a slight bite, with no hard chalky center. Keep enough hot liquid in the pan to prevent scorching.

Storage & reheating: Refrigerate leftovers in shallow covered containers within 2 hours (1 hour above 90°F / 32°C). Keep at 40°F (4°C) or colder for 3-4 days. Reheat gently with a splash of broth or water until steaming hot.