In this One-Pot Chicken and Orzo recipe, crispy chicken thighs cook right on top of the orzo in a garlicky tomato sauce with basil. It’s simple to make, serve it straight from the oven with your favorite side salad. I love a one-pan dinner so much that my cookbook Skinnytaste One and Done features 120 one-pot dinner recipes. It’s a fan favorite! So, this one pot chicken orzo bake doesn’t disappoint! The skin is crispy and delicious, and the orzo and sauce are so flavorful! I serve it with a simple arugula salad on the side, but roasted vegetables, like broccoli or roasted asparagus, would also be great. Here’s what you’ll need to make this easy one-pot chicken and orzo recipe: Below are some vegetable side dishes that would be great with this healthy chicken orzo recipe. The leftover chicken and orzo pasta will keep in the refrigerator for up to 4 days in an airtight container. You can also freeze it for 3 months. To eat, thaw it in the fridge and microwave it until warm. Post a pic and mention @skinnytaste or tag #skinnytaste! Subscribe to my weekly email newsletter for a FREE and you'll get the latest meal ideas & new recipes every week! Please check the following to indicate you would like to receive emails from Skinnytaste. We use Mailchimp as our marketing platform. By clicking below to subscribe, you acknowledge that your information will be transferred to Mailchimp for processing. Learn more about Mailchimp's privacy practices here. You can unsubscribe at any time by clicking the link in the footer of our emails. Stay up to date wherever you are!