

White Wine Pumpkin Chicken w/ Orzo

Made with Mini Fairytale Pumpkins



6 servings



70 minutes

INGREDIENTS

1 Mini Fairytale

2 Tbsp Olive Oil

4 Tbsp Butter (divided)

4-6 Cloves of Garlic Minced

2 tsp Salt

2 Shallots Diced

4 Chicken Breasts (cut in half)

2 Cups of Orzo

½ Cup of dry White Wine

4 Cups Chicken Stock

¾ Cup Pumpkin Puree

(See our Pamper'd Puree Recipe)

½ Cup Grated Parmesan

6-8 Fresh Sage Leaves

2-4 Tbsp Fresh Parsly

2 tsp Black Pepper

DIRECTIONS

1. Prepare pumpkin Puree using our Pamper'd Pumpkin Puree recipe. We recommend using the Mini Fairytale to make.
2. Heat 2 Tbsp butter and Olive Oil in a deep 12" Skillet. Add chicken halves and sear for 2-3 minutes on each side until golden. Remove the chicken and set aside.
3. Add minced garlic and shallot to the pan as well as 2 more Tbsp of butter. Saute until fragrant.
4. Add the orzo to the pan and toast, stirring continually.
5. Add in the chicken stock, Pumpkin Puree and salt. Stir ingredients and turn the heat up to medium.
6. Bring orzo to a slight boil then reduce the heat to low.
7. Stir in the Parmesan cheese and sage.
8. As the sauce begins to look creamy, add the chicken back in. Cook for 3-4 minutes or until the internal temp reaches 165 degrees F.
9. Remove from the heat. Remove the Sage leaves. Top with freshly grated parmesan cheese and fresh black pepper and serve.