

# Chicken & Orzo Dinner

## Ingredients (serves 4-6)

- 3 tablespoons butter
- 2 10oz cans chicken, drained
- 1 4.5oz can mushrooms, drained
- 3 cups chicken broth (3 cups water and 3 chicken bullion cubes)
- 1 10oz package frozen peas
- 1 cup dry (uncooked) orzo - tiny rice shaped pasta

For (6-8) people, use 4 tbsp butter, 3 cans of meat, 4 cups broth, and 1.5 cups dry orzo.

## Directions

Heat 12-inch Dutch oven over stove. Melt butter, add chicken and mushrooms, and sauté for 2 minutes. Add broth, peas, and orzo. Cook, covered, 20-25 minutes, or until liquids are absorbed.

Recommended coal usage:

10 Coals under oven.

15 Coals over oven