

Grilled Chicken Orzo

Ingredients:

1 box orzo pasta

Olive oil

½ cup scallions

1 tbsp garlic

¾ cup feta cheese

½ cup toasted pine nuts

Salt & pepper

Balsamic glaze

2-3 12-count Chick-fil-A® Grilled Nuggets



Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Cook orzo pasta – per instructions on the box. Add olive oil to prevent sticking and salt for flavor. Drain and pour into a large mixing bowl.
2. Toast pine nuts – preheat oven to 350*. Spread ½ cup of pine nuts on baking sheet. Toast for 5-7 minutes. REMINDER: set timer and check a couple items to prevent burning!
3. Mix ingredients – generously coat orzo pasta with olive oil, add ½ cup of scallions, ¾ cup of feta cheese, ½ cup of toasted pine nuts, season to taste with salt and pepper and drizzle balsamic glaze.
4. Combine 2 or 3 boxes of 12-count grilled nuggets chopped into bite size pieces.
5. Mix thoroughly and enjoy!