

Cheesy Chicken Sausage Orzo Skillet

INGREDIENTS

- 12 oz fully cooked chicken sausage, sliced
- 1 tbsp olive oil
- ½ small yellow onion, finely diced
- 2 cloves garlic, minced
- 1 cup dry orzo
- 3 cups chicken broth
- 2 cups broccoli florets, chopped small
- ¾-1 cup sharp cheddar cheese, freshly grated
- Salt & pepper, to taste

Optional:

- ½ tsp Dijon or dry mustard
- Splash of milk or extra broth, if needed

DIRECTIONS

1. Place broccoli in a microwave-safe bowl with 2-3 tablespoons water. Cover loosely and microwave 2-3 minutes until just tender-crisp. Drain and set aside.
2. Microwave chicken broth until hot (about 2-3 minutes). This helps everything cook faster once added.
3. Heat olive oil in a large skillet over medium heat. Add sausage and cook until lightly browned.
4. Add onion directly to the pan with the sausage and cook until soft. Stir in garlic and cook 30 seconds.
5. Stir in orzo and cook 30 seconds to lightly toast.
6. Pour in hot broth. Bring to a gentle simmer and cook, stirring occasionally, until orzo is tender and most liquid is absorbed (10-12 minutes).
7. Remove from heat. Stir in broccoli, cheddar, and mustard (if using).
8. Season to taste and let sit 1-2 minutes to thicken.