



# Savory Grilled Chicken with Orzo Pasta

Makes 4 servings

## Ingredients

4 Boneless skinless chicken breasts, 4 oz.,  
marinated overnight  
10 ounces orzo pasta, uncooked  
½ cup fresh zucchini, diced  
½ cup fresh onion, diced  
½ cup red bell pepper, diced  
1 tablespoon garlic, minced  
½ cup green peas, frozen, thawed and drained  
1 tablespoon parsley, chopped, for garnish  
1 tablespoon olive oil  
½ cup parmesan cheese, shredded or grated

## **Marinade:**

½ cup olive oil blend  
1 tablespoon white vinegar  
¼ cup water  
1 teaspoon sugar  
1 tablespoon chopped garlic  
½ teaspoon salt  
½ teaspoon pepper  
½ teaspoon dried leaf oregano  
½ teaspoon dried leaf thyme  
½ teaspoon dried leaf basil

## Directions

Combine ingredients for the marinade and marinate the chicken overnight.

Cook the chicken on the grill, broiler or sauté pan. Cook the orzo pasta and drain.

Sauté zucchini, onion and bell pepper on the stove with the olive oil and garlic or tossed lightly with oil and garlic and roast in the oven at 425 °F.

Mix the veggies, peas and parmesan cheese with the cooked orzo. Serve with 1 chicken breast and garnish with parsley.