

Chicken Scampi over Basil Orzo

Ingredients

- 6 oz. Chicken Strips (CBI # 227018)
- 2 tbsp. butter
- 2 tbsp. olive oil (CBI # 114047)
- 1 tsp. chopped garlic (CBI #138032)
- 3 tbsp. red pepper (CBI # 136194)
- 1 whole green onion, sliced
- 2 tsp. lemon juice (CBI # 096253)
- 1/4 c. white wine
- 1 dash salt and pepper to taste
- 1 c. Orzo pasta (CBI # 108420)
- 1/8 c. fresh basil, sliced
- 3 tbsp. Parmesan, shredded (CBI # 174100)



Preparation

1. Place the olive oil into a medium pan and put over a medium heat. Add the garlic and red pepper and cook for a minute. Cut chicken breasts into strips. Add chicken, green onions and deglaze the pan with the wine and lemon juice. Reduce by half and finish the sauce with the whole butter.
2. Heat the Orzo pasta and toss with a little more of the olive oil and fresh basil. Serve the scampi over the Orzo and garnish with the Parmesan cheese.