



Risotto Style Pasta with Chicken and Mushrooms

Adapted from [Mark Bittman](#)

BAH Note: According to The Minimalist's recipe, it looks like you can use almost any kind of pasta....cut pasta like ziti or long pasta like spaghetti. I wouldn't go for extremely thin pastas like angel hair, or any fresh or refrigerated pasta, you need them to be able to stand up to a fair amount of cooking without falling apart. If you happen to have leftover cooked chicken on hand, I would add that in at the very end instead of dicing up raw chicken and cooking it with the pasta. I thought the leftovers a day or two later were even better than what we served up right off the stove.

- 2 tablespoons olive oil
- 1 shallot, diced
- 2 cups sliced mushrooms
- 1/2 pound orzo
- 1/2 cup white wine (optional)
- 1 quart chicken broth
- 3 or 4 boneless chicken thighs
- grated parmesan

Carefully dice the chicken thighs and set them aside.

Heat the olive oil in a dutch oven or large skillet over medium heat. Add the shallot and mushrooms and cook, stirring occasionally, until the mushrooms begin to brown, approximately 10 to 15 minutes. While the mushrooms cook, bring the chicken broth to a simmer in a medium saucepan.

Add the pasta and diced chicken to the pot with the mushrooms and stir so that it gets completely coated with the oil in the pot. Add the wine, if using, or 1/2 cup of the broth and let the liquid cook down.

Add the remaining broth in 1/2 cup increments, stirring frequently. You want most of the liquid in the pot to evaporate before you add more. After about 10 minutes, the pasta should be close to al dente. Continue to cook to your desired doneness, taste for seasoning, and add salt as needed. Serve garnished with grated parmesan.