

**George Diakomichalis Executive Pastry Chef**  
**- Kalymnos Pastries Adelaide**

**Kotopoulo Youuetsi**

**Chicken & Orzo Casserole**



**Ingredients**

**FOR CHICKEN**

- 8 (or chosen number of) small chicken thigh filets skin-off
- 2 teaspoon of cumin ground
- 2 teaspoon of coriander ground
- 2 teaspoon of salt
- 1 teaspoon of cracked black pepper
- 2 teaspoon of paprika (optional)
- Olive oil

**FOR RISONI/ORZO**

- 350ml olive oil
- 2 large brown onion, finely diced
- 4 cloves garlic, crushed
- 2 tablespoons tomato paste
- 1kg risoni/orzo
- 1 bottle chopped tomato
- 3 cinnamon quills
- 4 bay leaves
- Salt & pepper to taste
- 3 litres chicken stock or water

## Method

1. Preheat oven to 175° degree
2. In a bowl add chicken, spices, salt, pepper, oil and rub on chicken.
3. Sear chicken on both sides and set aside.

(Below process can be prepared straight in baking tray or prepared in large saucepan and then poured into baking dish for cooking)

4. Place baking tray or saucepan on medium heat and add olive oil, onion and garlic and lightly sautéed.
5. Add tomato paste and cook while stirring for approx. 2 mins
6. Add risoni /orzo and fry for 2 minutes while stirring.
7. Add tomato, cinnamon quills, bay leaves, salt, pepper and stock/water and mix/combine well.  
(If doing the above process in a saucepan, now pour mix into baking dish)
8. Place prepared chicken pieces in baking tray in amongst risoni/orzo mix.
9. Cover baking tray with grease proof paper and aluminium foil and place in oven for 35 mins
10. Remove foil and mix youvetsi with a spoon to release heat and check if any extra seasoning is required.
11. Allow your youvetsi to sit for 20 minutes and then it's time to enjoy with your loved ones.