

One-Skillet Suppers

Call it ingenuity or just an intense aversion to washing dishes, but when senior food editor **Claire Saffitz** cooks at home, the whole meal comes together in a single cast-iron pan

As much as we love this 10" Lodge cast-iron skillet, these recipes will turn out great in any ovenproof stainless pan.

↓ Chicken with Buttery Orzo

Preheat oven to 400°. Pat dry **6 skin-on, bone-in chicken thighs (about 2 lb. total)**; season all over with **salt and pepper**. Heat **2 Tbsp. unsalted butter** in a medium skillet, preferably cast iron, over medium-high. Nestle chicken, skin side down, in skillet in a single layer with no gaps (if they don't all quite fit, wait until chicken shrinks slightly, then puzzle in the rest). Cook until meat is opaque around the edges and skin is deep golden brown,

6–8 minutes. Turn chicken skin side up and bake in oven, uncovered, until cooked through, 10–15 minutes. Transfer to a plate.

Meanwhile, chop **1 fennel bulb**, then chop fronds and set aside. Remove and discard dark green top from **1 leek**; chop up what's left.

Place fennel and leek in same skillet; set over medium heat. Season with salt and pepper and cook, tossing occasionally, until leek is golden around the edges, about 5 minutes. Add **8 oz. orzo**; cook, stirring occasionally, until pasta is darkened to a nutty brown and

smells toasty, about 3 minutes. Pour in **½ cup dry white wine** and cook, stirring, until liquid is evaporated, about 1 minute. Starting with **2½ cups low-sodium chicken broth**, add **½ cup** at a time, stirring and letting absorb before adding more, until pasta is tender and broth is mostly absorbed, 10–15 minutes.

Remove from heat and season with salt and pepper. Mix in **1 Tbsp. lemon juice** and **1 Tbsp. unsalted butter**, then fennel fronds. Pile chicken on top and finish with **1 tsp. finely grated lemon zest**. **4 servings**

