



ORZO CHICKEN FETA & SPINACH SALAD

🔪 5 min ⌚ 35 min 🌿 easy 🍽️ 4 servings

INGREDIENTS

1500 g water
 2 tsp salt
 500 g orzo
 20 g olive oil
 1 tsp pepper
 350 g chicken thighs, cut into pieces (3-4cm)
 200 g feta cheese, cut into pieces
 100 g almonds
 150 g spinach (leaves only)
 150 g onions, cut into halves
 200 g cherry tomatoes, cut into halves lengthwise
 2-3 fresh basil leaves for garnishing

PREPARATION

1. Place water into mixing bowl and boil **10 min/100°C/ speed 1**.
2. **Insert butterfly whisk**, add 1 teaspoon salt and orzo. Place Varoma into position, weigh in chicken thighs, marinate with olive oil, remaining 1 teaspoon salt, pepper and steam **15 min/Varoma/reverse/speed 0.5**. **Remove butterfly whisk**, transfer chicken into a large bowl, drain pasta through Varoma and transfer into bowl with chicken. Clean and dry mixing bowl thoroughly.
3. Place feta cheese into mixing bowl and chop **3 sec/speed 5**. Transfer into bowl with chicken and set aside.
4. Place almonds into mixing bowl and chop **3 sec/speed 5**. Transfer into bowl with chicken and set aside.
5. Place spinach leaves and onion into mixing bowl and chop **5 sec/speed 5**. Transfer into bowl with chicken and set aside.
6. Garnish with cherry tomatoes, basil leaves and serve immediately or refrigerate until needed.

USEFUL ITEMS

large serving bowl