

Slow Cooker Chicken Diavolo With Orzo

By Sarah DiGregorio

Updated Feb. 5, 2026



Christopher Testani for The New York Times. Food Stylist: Monica Pierini.

Total Time	5 hours 35 minutes
Prep Time	10 minutes
Cook Time	5 hours 25 minutes
Rating	★★★★★ (247)

This pantry-friendly, one-pot meal is inspired by Italian chicken diavolo, a chile-slicked grilled chicken dish. But it's most similar to the Italian-American invention fra diavolo, a spicy, tomato sauce often served with seafood. Here, chicken thighs braise in a rich, olive-oiled mix of tomato paste, peppers and sun-dried tomatoes. There's no need to add extra liquid because all those ingredients give off their moisture as they cook, creating enough sauce to cook the orzo that's added at the end. Enrich with a splash of cream to bring it all together and tame the heat, just a little. If your crushed red pepper flakes are fresh, one teaspoon will yield a medium spicy result. Feel free to adjust up or down, depending on your taste.

INGREDIENTS

Yield: 4 to 6 servings

- 2 pounds boneless, skinless chicken thighs
- 1 (12-ounce) jar sliced roasted red peppers, drained
- 1 red, orange or yellow bell pepper, chopped

PREPARATION

Step 1

In a 6- to 8-quart slow cooker, combine the chicken, roasted peppers, bell pepper, garlic, shallot, tomato paste, sun-dried tomatoes, cherry peppers, oil, salt, crushed red pepper and several generous grinds of black pepper. Stir well. Cook on low for 5 hours.

Step 2

8 garlic cloves, smashed and chopped

1 shallot, thinly sliced

½ cup tomato paste

½ cup chopped sun-dried tomatoes (plain or packed in oil and drained)

½ cup jarred, drained sliced hot cherry peppers

¼ cup olive oil

2 teaspoons kosher salt (such as Diamond Crystal)

1 teaspoon crushed red pepper, or to taste

Black pepper

¾ cup orzo

¼ cup heavy cream (optional)

Chopped fresh parsley, for garnish

Stir in the orzo and cook on low for 15 minutes more, until the orzo is plumped and just tender.

Step 3

Turn off the heat and stir in the cream, if using. Coarsely shred the chicken with two forks. Garnish with parsley to serve.

Private Notes

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