**PASTALAYA SOUP**

2 tablespoons unsalted butter  
3 oz diced pancetta   
12 oz andouille sausage, cut into ¼-inch slices

1 lb boneless skinless chicken thighs, cut into 1 inch pieces  
1 lb (15-16 count size) shrimp peeled and deveined  
1 cup chopped yellow onion  
¾ cup chopped green bell pepper  
¾ cup chopped red bell pepper  
½ cup chopped celery  
2 teaspoons minced garlic  
2 teaspoons chopped fresh thyme  
2 (32 oz) containers chicken broth  
1 (28 oz) can diced fire-roasted tomatoes  
1 tablespoon Worcestershire sauce  
1 cup orzo  
1 teaspoon kosher salt  
1 teaspoon Creole seasoning  
½ teaspoon ground black pepper

In a large stockpot or Dutch oven, melt half of the butter over medium-high heat. Add pancetta, and cook until brown and crispy. Remove pancetta using a slotted spoon. Add andouille to pot, and cook until brown and crispy; transfer to plate. Add remaining butter and then chicken, and cook for 5 minutes. Transfer to plate along with the andouille.  
  
Add yellow onion, bell peppers, celery, garlic and thyme to pot; cook over medium heat until vegetables are lightly softened, about 5 minutes. Add broth, tomatoes and Worcestershire sauce; bring to boil over medium-high heat. Stir in orzo, andouille and chicken. Reduce heat; cover and simmer, stirring occasionally until chicken is tender and orzo is fully cooked, 15 to 20 minutes. Add shrimp and cook for another 10 minutes.

Stir salt, Creole seasoning and black pepper into orzo mixture until combined. Stir in pancetta. Remove from heat. Let stand for 10 minutes before serving. Garnish with green onion and hot sauce, if desired.