

Creamy Pesto Chicken & Orzo

with Capers & Currants

2 OR 4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients



10 oz Chopped Chicken Breast or 20 oz for 4 servings



6 oz Carrots or $\frac{3}{4}$ lb for 4 servings



2 Tbsps Dried Currants



$\frac{1}{4}$ tsp Crushed Red Pepper Flakes



4 oz Orzo Pasta or $\frac{1}{2}$ lb for 4 servings



2 cloves Garlic



$\frac{1}{3}$ cup Basil Pesto



4 oz Grape Tomatoes or $\frac{1}{2}$ lb for 4 servings



1 Tbsp Capers



2 Tbsps Mayonnaise or $\frac{1}{4}$ cup for 4 servings



Serve with Blue Apron wine that has this symbol
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COOK ALONG WITH



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1 Prepare the ingredients

- Fill a medium pot or a large pot if you're cooking 4 servings $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**.
- Peel and roughly chop **2 cloves of garlic**.
- In a bowl, combine the **pesto** and **mayonnaise**. Taste, then season with salt and pepper if desired.



2 Cook the vegetables

- In a medium pan or a large pan if you're cooking 4 servings (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced carrots** in an even layer. Cook, without stirring, 4 to 5 minutes, or until lightly browned.
- Add the **halved tomatoes** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl and cover with foil to keep warm.
- Wipe out the pan.



3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 7 to 9 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



4 Cook the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **currants**, **capers**, and as much of the **red pepper flakes** as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 3 to 4 minutes, or until the chicken is browned and cooked through.
- Turn off the heat.



5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables** and a drizzle of **olive oil**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked chicken** over the **finished pasta**. Drizzle with the **creamy pesto**. Enjoy!

