

Creamy Pesto Chicken & Orzo

with Capers & Currants

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients



18 oz Chopped Chicken Breast



2 cloves Garlic



2 Tbsps Dried Currants



1/3 cup Basil Pesto



1/2 lb Orzo Pasta



1 Tbsp Capers



5 oz Baby Spinach



1/4 tsp Crushed Red Pepper Flakes



3/4 lb Carrots



1/2 lb Grape Tomatoes



1/4 cup Mayonnaise



Serve with Blue Apron wine that has this symbol
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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Fill a large pot $\frac{3}{4}$ 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**.



2 Cook the vegetables

- In a large pan (nonstick, if you have one), heat **1 tablespoon 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 & wilt the spinach

- 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. Add the **spinach**; season with salt and pepper. Stir until wilted and thoroughly combined.



4 Cook the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, heat **1 tablespoon 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 and spinach**, 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!

