



Red Pepper Pesto Chicken

with Cheesy Pull-Apart Garlic Knots

30-40min

2 Servings

Working with pizza dough may seem daunting, but it's not! Place the dough in an oiled bowl, loosely cover with a clean kitchen towel, and allow to come to room temperature. When you're ready to make the garlic knots, the dough will be soft and pliable. Use kitchen shears to cut the dough into equal pieces, then lightly oil your hands before shaping them, which will prevent sticking without the floury mess!

What we send

- 1 lb pizza dough (use half) ¹
- 1 bell pepper
- garlic
- 12 oz boneless, skinless chicken breasts
- $\frac{1}{4}$ oz fresh parsley
- 4 oz roasted red pepper pesto ⁷
- $\frac{3}{4}$ oz Parmesan ⁷

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷

Tools

- rimmed baking sheet
- medium skillet
- microwave

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 41g, Carbs 63g, Proteins 47g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Place **half of the dough** in a lightly **oiled** medium bowl (save rest for own use) and set aside to come to room temperature, about 10 minutes. Halve **pepper**, discard stem and seeds, and cut into $\frac{1}{2}$ -inch pieces. Finely chop **1 teaspoon garlic**.



4. Cook sauce & chicken

Heat **1/2 tablespoon oil** in same skillet over medium-high. Add **peppers** and season with **salt**. Cover and cook until peppers are softened and browned in spots, about 3 minutes. Stir in **roasted red pepper pesto** and **1/2 cup water**, then bring to a boil. Return **chicken** to skillet and reduce heat to medium-low. Cook until chicken is cooked through, about 2 minutes.



2. Shape & bake knots

Lightly **oil** a rimmed baking sheet. On a cutting board, cut **dough** into 6 equal pieces (see front of recipe for our pro-tip). Lightly **oil** your hands, then use your palm to roll each piece into a 6-inch long rope and tie into a knot. Place knots on prepared baking sheet, so they're touching slightly. Bake on center oven rack until golden brown, 15-20 minutes.



5. Make garlic butter

Microwave **1 1/2 tablespoons butter** in a small microwave-safe bowl (alternatively, melt butter in a small skillet over medium heat), about 1 minute. Stir **chopped garlic** and **half of the parsley** into melted butter. Season with **salt** and **pepper**.



3. Brown chicken

Meanwhile, pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until browned, 2-3 minutes per side (it won't be cooked through); transfer to a plate. Pick and finely chop **parsley leaves**, discard stems.



6. Finish & serve

Brush **baked knots** with **garlic butter**, then sprinkle with **half each of the Parmesan and remaining parsley**. Serve **red pepper pesto chicken** garnished with **remaining Parmesan**, and **garlic knots** alongside for dipping into sauce. Enjoy!