



Chicken Puttanesca

with Zucchini & Orzo



30-40min



2 Servings

Pasta, vegetables, and chicken might seem like a simple combination, but don't be fooled. The trick is finishing the chicken breasts in a flavorful puttanesca sauce, packed with colorful summer vegetables such as zucchini and tomatoes, and topped with fresh basil. Olives and capers lend a sharp saltiness that will have you dreaming of southern Italy.

What we send

- plum tomatoes
- boneless, skinless chicken breasts
- garlic
- fresh basil
- shallot
- zucchini

What you need

- kosher salt & ground pepper
- olive oil

Tools

- fine-mesh sieve
- large skillet
- small saucepan

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 540.0kcal, Fat 17.0g, Proteins 49.5g, Carbs 47.0g



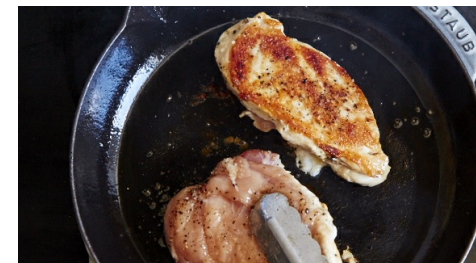
1. Cook orzo

Bring a small saucepan of **salted water** to a boil. Add **orzo** to boiling water and cook until al dente, about 9 minutes. Reserve **½ cup pasta water**, then drain orzo and toss with **1 teaspoon oil**.



2. Prep the vegetables

While **orzo** cooks, halve, peel, and thinly slice **all of the shallot**. Peel and thinly slice **2 large garlic cloves**. Trim ends from **zucchini**, then cut into ¼-inch rounds. Chop **tomatoes** into ½-inch pieces. Roughly chop **olives**, removing any pits if necessary.



3. Sear the chicken

Pat **chicken** dry and pound to an even ½-inch thickness, if necessary. Season chicken with **½ teaspoon salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add chicken and cook until golden-brown, about 2 minutes per side (chicken will not be cooked through). Transfer to a plate.



4. Cook sauce

Add **shallots** to same skillet and cook over medium-high until translucent, about 1 minute. Add **garlic, zucchini**, and **½ teaspoon salt** and cook until lightly browned, about 3 minutes. Add **tomatoes, olives, capers**, and **reserved pasta water**. Season with **salt and pepper**. Bring to a simmer.



5. Finish chicken

Cook **sauce**, stirring occasionally, until slightly thickened, about 5 minutes. Return **chicken and any resting juices** to skillet and continue to cook, covered, until chicken is cooked through and sauce is thickened, about 5 minutes more.



6. Serve

Pick **basil leaves** from stems, discarding stems. Tear any large basil leaves in half. Spoon **orzo** onto plates and top with **chicken, puttanesca sauce**, and **fresh basil leaves**. Enjoy!