

DINNERLY



Margherita Chicken with Garlic-Butter Orzo



30min



2 Servings

Although this margherita chicken doesn't involve any tequila, it does have a lot of our other favorite things: tender chicken breast, gooey cheese, juicy tomatoes, and fresh basil pesto. Is there anything that could improve this plate bursting with color and flavor? Oh, just a tasty little side of buttery, garlicky orzo. We've got you covered!

WHAT WE SEND

- 1 pkg orzo ¹
- 2 plum tomatoes
- 10 oz pkg boneless, skinless chicken breasts
- 2 oz pkt shredded fontina ⁷
- 2 oz basil pesto ⁷

WHAT YOU NEED

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

TOOLS

- medium saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 850kcal, Fat 40g, Carbs 70g, Protein 55g



1. Cook orzo

Bring a medium saucepan of **salted water** to a boil. Add **orzo** to boiling water and cook, stirring occasionally, until al dente, 7–9 minutes. Drain well and return to saucepan off heat; cover to keep warm until step 5.



2. Prep veggies & chicken

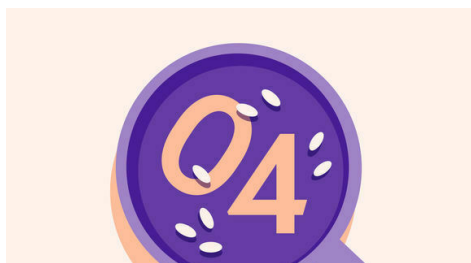
While **orzo** cooks, thinly slice **2 garlic cloves**. Halve **tomato** lengthwise, then cut into thin half-moons.

Pat **chicken** dry and season all over with **salt** and **pepper**.



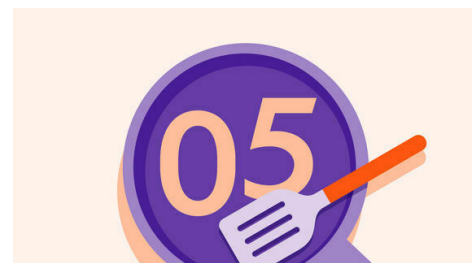
3. Make garlic butter

Melt **2 tablespoons butter** in a medium nonstick skillet over medium-high heat. Add **sliced garlic** and cook until garlic is fragrant and butter is lightly golden, 1–2 minutes. Pour **garlic butter** into a small bowl. Wipe out skillet.



4. Cook chicken

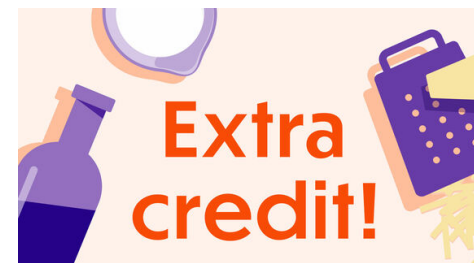
Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** and cook until well browned and cooked through, about 3 minutes per side. Carefully top chicken with **fontina**. Cover skillet and continue to cook until cheese is just melted, about 1 minute.



5. Finish & serve

Stir **garlic butter** into **orzo** and season to taste with **salt** and **pepper**.

Serve **margherita chicken** topped with **sliced tomatoes** and a **drizzle of pesto**, and with **garlic butter orzo** alongside. Enjoy!



6. Basil it up!

What's a margherita without some basil leaves? Stack the leaves, roll them up like a cigar, and slice the basil into thin ribbons. Then sprinkle all over the chicken!