



## 20-Min: Caprese Chicken & Farro Bowl

with Pesto & Pine Nuts



ca. 20min



2 Servings

Caprese salad is so delicious that we created a meal inspired by it! Tomatoes, mozzarella, and basil comprise the classic Caprese. Our twist? We add juicy pan-roasted chicken breasts, a farro salad with fresh spinach, and ready-made pesto for a sweet basil flavor in every bite. A warm balsamic vinaigrette brings it all together. You can almost feel the warm Mediterranean sun beaming down on you!



## What we send

- ½ oz pine nuts <sup>1</sup>
- 2 plum tomatoes
- ½ lb pkg chicken breast strips
- 10 oz ready to heat farro <sup>2</sup>
- 3 oz baby spinach
- 2 oz basil pesto <sup>3</sup>
- 1 pkt Dijon mustard
- ¾ oz mozzarella <sup>3</sup>

## What you need

- olive oil
- balsamic vinegar
- sugar
- kosher salt & ground pepper

## Tools

- medium skillet
- small saucepan

## Cooking tip

No balsamic vinegar? Mix red wine vinegar with a pinch of sugar and use in place of balsamic.

## Allergens

Tree Nuts (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830kcal, Fat 46g, Carbs 65g, Protein 54g



### 1. Toast pine nuts

Transfer **pine nuts** to a medium skillet. Cook over medium-high heat, stirring, until toasted and browned, 2-3 minutes (watch closely). Transfer to a small bowl. Reserve skillet for step 3.



### 2. Marinate tomatoes

Meanwhile, cut **tomatoes** into 1-inch pieces.

In a small bowl, combine **1 tablespoon each of oil and vinegar**, and **¼ teaspoon each of sugar and salt**. Add **tomatoes** and stir to combine, set aside to marinate until step 6.



### 3. Cook chicken

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **chicken** and cook until browned and cooked through, 5-7 minutes, flipping halfway through.

Transfer chicken to a plate. Remove skillet from heat and reserve for step 5.



### 4. Heat farro

Meanwhile, in a small saucepan, combine **farro** and **2 tablespoons water**. Heat over medium-high until grains are warmed through, 2-4 minutes. Working in batches if necessary, add **spinach** and stir until wilted, about 1 minute more. Add **pesto** and stir until farro and spinach are evenly coated. Remove from heat. Season to taste with **salt and pepper**.



### 5. Make vinaigrette & finish

To same skillet, add **mustard** and **1 tablespoon each of water, oil, and vinegar**. Whisk until combined. Stir **2 tablespoons water** to thin; season with **salt and pepper**. Spoon farro into bowls; top with **chicken** and **tomatoes**. Tear **mozzarella** into large pieces; place next to chicken and tomatoes. Drizzle **warm vinaigrette** over, and garnish with **toasted pine nuts**.



### 6. Serve

Enjoy!