

DINNERLY



Upgrade to Double Chicken

Easy Clean Up! Chicken Cacciatore



30-40min



2 Servings

| This recipe is customized with double the chicken.

WHAT WE SEND

- 1 medium red onion
- 14 oz can whole peeled tomatoes
- ¾ oz piece Parmesan ⁷
- 2 (½ lb) pkgs chicken breast strips
- ¼ oz Italian seasoning
- ¼ oz granulated garlic
- 2 (3 oz) orzo ¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

- microplane or grater
- medium Dutch oven or ovenproof pot with lid

ALLERGENS

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

NUTRITION PER SERVING

Calories 810kcal, Fat 25g, Carbs 90g, Protein 71g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center.

Thinly slice **onion** crosswise. Cut **tomatoes** directly in can using kitchen shears or roughly chop on a cutting board. Finely grate **Parmesan**.



2. Brown chicken

Heat **1 tablespoon oil** in a medium ovenproof pot over medium-high. Add **chicken** and a **pinch each of salt and pepper**. Cook, stirring, until browned all over, 3–4 minutes. Transfer to a plate, leaving any chicken juices in the pot.



3. Cook veggies

Heat **1 tablespoon oil** in same pot over medium-high. Add **onions** and cook until browned and softened, 4–6 minutes. Add **chopped tomatoes**, **2 teaspoons Italian seasoning**, **½ teaspoon granulated garlic**, and **½ teaspoon sugar**. Simmer, scraping up bits from bottom of pot, about 2 minutes.



4. Bake cacciatore

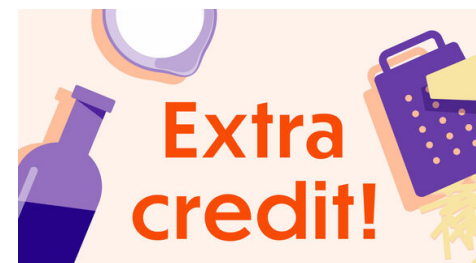
Remove pot from heat. Add **orzo**, **chicken** and **any remaining juices**, **½ of the grated parmesan** and **1 cup water**. Stir to combine; season with **1 teaspoon salt** and **a few grinds of pepper**. Cover and transfer **cacciatore** to oven and cook until water is absorbed, about 20 minutes.



5. Finish & serve

Remove pot from oven and let rest for 5 minutes.

Stir **chicken cacciatore** and serve topped with **remaining Parmesan**. Enjoy!



6. Add some green!

Add a pop of green to the table and stir some fresh chopped spinach into your cacciatore in step 5. Or, throw together a quick tossed salad to serve alongside.