

# DINNERLY



## Garlic Butter Chicken with Asparagus & Parmesan Orzo



20-30min



2 Servings

This plate is a trifecta of basically all our favorite things. Chicken cooked in a garlic butter pan sauce, cheesy and tender orzo pasta, and lightly charred asparagus. Who knew they would all go so well together? Oh yeah, we did! We've got you covered!

### WHAT WE SEND

- 3 oz orzo <sup>1</sup>
- ¾ oz Parmesan <sup>7</sup>
- ¼ oz fresh parsley
- ½ lb pkg chicken breast strips
- ¼ oz granulated garlic
- 1 pkt chicken broth concentrate
- ½ lb asparagus

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter <sup>7</sup>

### TOOLS

- medium saucepan
- microplane or grater
- microwave
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

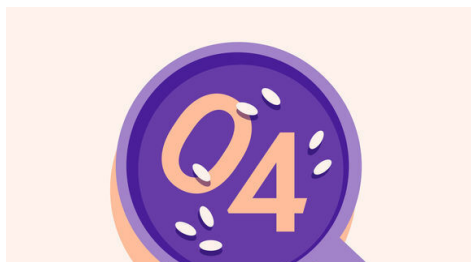
Calories 590kcal, Fat 35g, Carbs 38g, Protein 38g



#### 1. Cook orzo

Heat **1 teaspoon oil** in a medium saucepan over medium-high. Add **orzo** and cook, stirring, until toasted, 2–3 minutes. Add **¾ cup water** and **½ teaspoon salt**; bring to a boil over high heat. Cover and reduce heat to a simmer. Cook until orzo is tender and liquid is evaporated, 12–15 minutes.

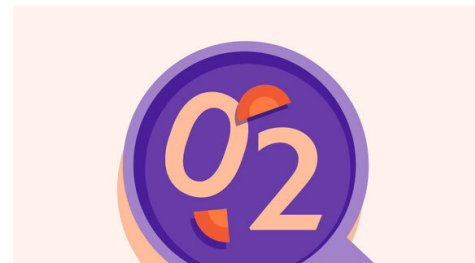
Meanwhile, finely grate **Parmesan**. Coarsely chop **parsley leaves**; discard stems.



#### 4. Finish & serve

Cook until **pan sauce** is reduced by half and **chicken** is coated, 1–3 minutes. Season to taste with **salt** and **pepper**. Fluff **orzo** with a fork and stir in **half of the Parmesan**.

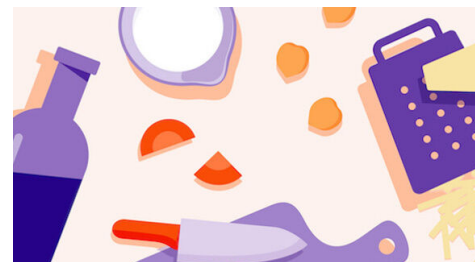
Serve **garlic butter chicken** with **asparagus** and **orzo**. Garnish with **parsley** and **remaining Parmesan**. Enjoy!



#### 2. ASPARAGUS VARIATION

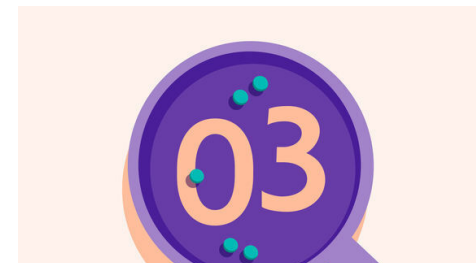
Trim woody ends from **asparagus**. Transfer to a dish and cover with a damp paper towel; microwave until just tender, 3–5 minutes.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add asparagus; season with **salt** and **pepper**. Cook, stirring occasionally, until charred, 3–5 minutes. Transfer to a bowl and cover to keep warm.



#### 5. ...

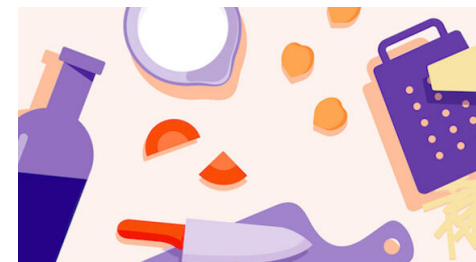
What were you expecting, more steps?



#### 3. Cook chicken

Pat **chicken** dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken; cook until browned on the outside, flipping halfway, about 5 minutes.

Add **½ teaspoon granulated garlic** and **2 tablespoons butter**; cook, stirring, until fragrant, about 30 seconds. Add **¼ cup water** and **broth concentrate**; bring to a simmer.



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!