

DINNERLY



Chicken Cacciatore with Orzo & Parm



30-40min



2 Servings

Chicken cacciatore is the ultimate "throw it together in a pot and let it work its magic" recipe. All that flavor without all the work—sounds like a good weekday night to us. We've got you covered!

WHAT WE SEND

- 1 red onion
- 14½ oz whole peeled tomatoes
- ¾ oz Parmesan ¹
- ½ lb pkg chicken breast strips
- ¼ oz Italian seasoning
- ¼ oz granulated garlic
- 2 (3 oz) orzo ²

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 21g, Carbs 90g, Protein 44g



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**, if necessary.



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

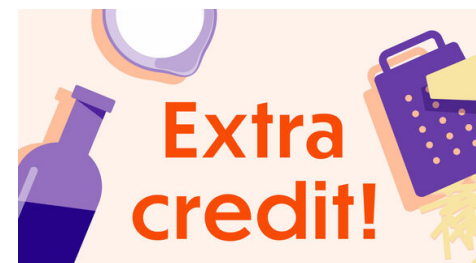
Remove pot from heat. Add **orzo**, **chicken** and **any remaining juices**, **½ of the grated parmesan** and **1 cup water**. Stir to combine; season with **1 teaspoon salt** and **a few grinds of pepper**. Cover and transfer **cacciatore** to oven and cook until water is absorbed, about 20 minutes.



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.