

# DINNERLY



## Basil Pesto Chicken over Creamy Risotto & Peas



30-40min



2 Servings

You won't have to flex your culinary muscle too hard for this easy-peasy risotto. We're delivering a luscious bowl of arborio rice spiked with pesto and earthy peas. Did we mention thick slices of roasted chicken with every bite? We've got you covered!

### WHAT WE SEND

- 10 oz pkg boneless, skinless chicken breast
- 4 oz basil pesto<sup>1</sup>
- 1 pkt turkey broth concentrate
- 5 oz arborio rice
- 5 oz peas

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- butter<sup>1</sup>
- white wine vinegar (or apple cider vinegar)
- olive oil

### TOOLS

- medium skillet
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

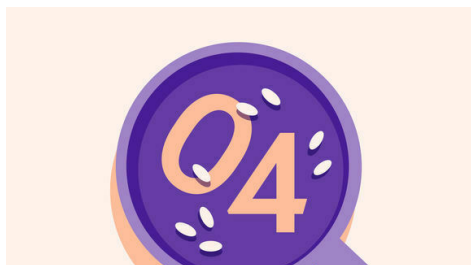
Calories 830kcal, Fat 45g, Carbs 65g, Protein 46g



#### 1. Prep chicken & broth

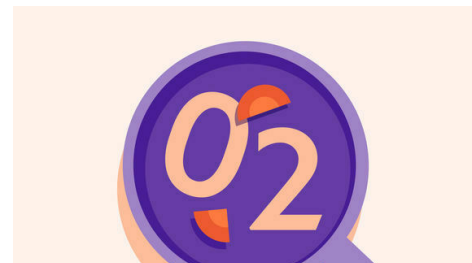
Pat **chicken** dry, then pound to an even ½-inch thickness, if necessary. Transfer to a medium bowl and toss to coat with **1 tablespoon pesto** and **a pinch each of salt and pepper**; set aside to marinate at room temperature until step 4.

In a liquid measuring cup, stir to combine **turkey broth concentrate**, **3½ cups water**, and **¾ teaspoon salt**.



#### 4. Pan-roast chicken

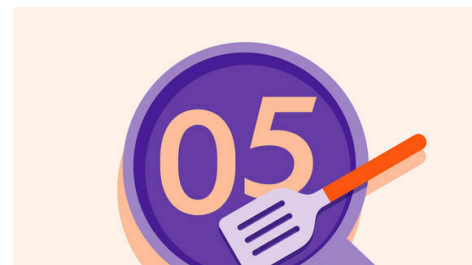
Heat **1 tablespoon oil** in a second medium nonstick skillet over medium-high. Add **chicken** and cook until golden-brown and cooked through, 3–4 minutes per side. Transfer to a cutting board to rest, 5 minutes. Slice, if desired.



#### 2. Toast rice & add garlic

Finely chop **2 teaspoons garlic**.

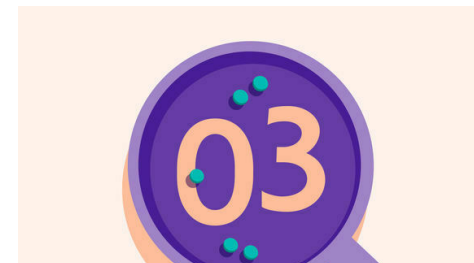
Melt **1 tablespoon butter** in a medium skillet over medium-high. Add **rice** and cook, stirring, until toasted, 2–3 minutes. Add **chopped garlic** and cook, stirring, until fragrant, about 30 seconds more.



#### 5. Finish & serve

Stir **peas** into **risotto**; cook until tender, about 2 minutes. Stir in **all but 1 tablespoon of the remaining pesto** and **2 tablespoons butter**; season to taste with **salt** and **pepper**. Thin **remaining pesto** by stirring in **1 teaspoon water** at a time until it drizzles from a spoon.

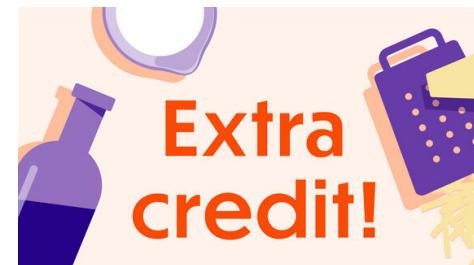
Serve **risotto** topped with **chicken** and drizzled with **remaining pesto**. Enjoy!



#### 3. Cook risotto

To skillet with **rice**, add **½ cup of the broth mixture** and **½ tablespoon vinegar**. Cook over medium heat, stirring occasionally, until liquid is nearly absorbed, 1–2 minutes.

Continue adding **½ cup of the remaining broth** at a time, stirring after each addition, until liquid is nearly absorbed, 20–22 minutes total. Rice should be al dente and suspended in a thick sauce.



#### 6. Add a side salad!

If you're looking to balance out the rich flavor of this cozy bowl, go for a side salad! Toss some peppery arugula with sliced cherry tomatoes and toasted nuts. Then whisk together balsamic vinegar, olive oil, honey, Dijon mustard, salt, and pepper for a simple balsamic vinaigrette.