



Pimento Cheese Chicken

with Orzo-Spinach Pilaf



30-40min



2 Servings

Pimento cheese is a favorite in Southern cuisine for a reason—it's decadent, versatile, and delicious. Usually reserved as a spread for all sorts of sandwiches, bread, and crackers, we cooked up a way to sneak it into dinner. But here, the velvety sauce incorporates roasted red peppers instead of classic pimentos, for a fancied up version on a classic that drapes juicy chicken breast.

What we send

- 1 shallot
- garlic
- 4 oz roasted red peppers
- ¼ oz fresh thyme
- 3 oz orzo ¹
- 5 oz baby spinach
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt turkey broth concentrate
- 2 (1 oz) cream cheese ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

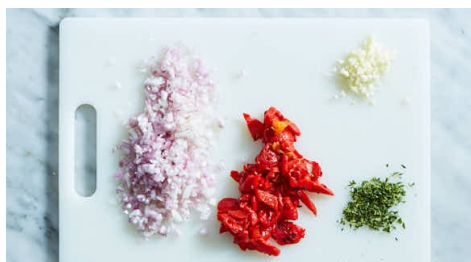
- small saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 37g, Carbs 49g, Protein 48g



1. Prep ingredients

Finely chop **shallot**. Finely chop **1 teaspoon garlic**. Coarsely chop **roasted red peppers**. Pick and coarsely chop **1 teaspoon thyme leaves**, discarding stems.



2. Toast orzo

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **half of the chopped shallots** and cook, stirring, until golden, 1-2 minutes. Add **orzo** and cook, stirring, until deep golden-brown, 2-3 minutes.



3. Cook pilaf

To saucepan with **orzo**, add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Reduce heat to low, cover, and simmer until orzo is tender and liquid is mostly evaporated, about 18 minutes. Remove saucepan from heat, then immediately add **spinach** (no need to stir). Cover and set aside to wilt spinach.



4. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until golden brown and just cooked through, 3-4 minutes per side. Transfer chicken to a plate.



5. Make pimento cheese sauce

If skillet seems dry, add **½ tablespoon oil**. Add **remaining shallots** to skillet and cook, stirring, until shallots are tender and golden, 1-2 minutes. Stir in **chopped garlic, peppers, thyme**; cook, 1 minute. Whisk in **broth concentrate, all of the cream cheese, ½ cup water**, and **¼ teaspoon pepper**. Bring to a simmer. Cook until sauce is thick enough to coat a spoon, 4-5 minutes.



6. Finish & serve

Return **chicken and any resting juices** to skillet, turning to coat. Simmer until chicken is warmed through, about 1 minute. Add **1 tablespoon oil** to **pilaf**, then stir to incorporate **spinach**; season to taste with **salt** and **pepper**. Serve **chicken** and **orzo-spinach pilaf** with **pimento cheese sauce** spooned over top. Enjoy!