

DINNERLY



Tuscan Chicken & Risotto with Tomato Pan Sauce



30-40min



2 Servings

The only way to make a creamy, cheesy risotto even more comforting is to slap a juicy, pan-roasted chicken breast on top (but don't literally slap it, please). Finish the dish with a tomatoey pan sauce and a sprinkle of Parmesan. We've got you covered!

WHAT WE SEND

- 1 pkt chicken broth concentrate
- 1 yellow onion
- 1 plum tomato
- 5 oz arborio rice
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz Tuscan spice blend
- ¾ oz Parmesan ¹

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- olive oil

TOOLS

- microplane or grater
- 2 medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 710kcal, Fat 31g, Carbs 66g, Protein 44g



1. Prep ingredients

In a medium bowl, stir to combine **chicken broth concentrate**, **4 cups warm tap water**, and **½ teaspoon salt**.

Coarsely chop **half of the onion** (save rest for own use). Finely grate **Parmesan**, if necessary. Cut **tomatoes** into ½-inch pieces.



2. Cook onions & toast rice

Heat **1 tablespoon each of butter and oil** in a medium skillet over medium. Add **onions** and cook, stirring frequently, until softened and translucent, about 5 minutes.

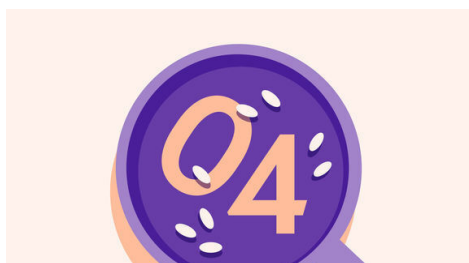
Add **rice** and cook, stirring, until toasted, about 2 minutes more.



3. Make risotto

To skillet, add **½ cup of the chicken broth**. Cook, stirring frequently, until nearly absorbed, 1–2 minutes. Continue adding **½ cup broth** at a time; stir until nearly absorbed before adding more, about 25 minutes total. Rice should be al dente and suspended in a thick sauce.

Add **half of the Parmesan** and season to taste with **salt** and **pepper**. Set over low heat to keep warm.



4. Cook chicken

Pat **chicken** dry and season with **salt** and **pepper**.

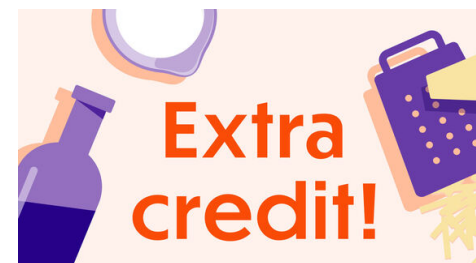
Heat **1 tablespoon oil** in a second medium skillet over medium-high. Add chicken and cook until well browned and cooked through, 2–4 minutes per side. Transfer to a plate.



5. Make pan sauce & serve

Add **tomatoes** and **2 tablespoons water** to same skillet. Cook tomatoes until they begin to break down, 5–7 minutes. Add **1 tablespoon butter** and **2 teaspoons Tuscan spice blend**. Cook, stirring, until butter is melted, about 1 minute.

Serve **risotto** topped with **chicken**, **tomato pan sauce**, and **remaining Parmesan**. Enjoy!



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