

DINNERLY



Dinner & Dessert! Tomato Goat Cheese Chicken

with Green Beans & Pesto Orzo



1h



2 Servings

Stuffed chicken will impress the dinner table and it's easier than it looks! We simply cut a pocket in the chicken and fill it with a luscious blend of sun-dried tomatoes, goat cheese, and herbs de Provence. Secure with toothpicks and voila! Serve alongside blistered green beans, pesto orzo, and mango passionfruit mousse for dessert for serious wow factor. It'll be our little secret just how easy it is. We've got you covered!

WHAT WE SEND

- ½ lb green beans
- 2 oz sun-dried tomatoes
- 4 oz Purple Haze goat cheese²
- ¼ oz herbs de Provence
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkg grape tomatoes
- 3 oz orzo⁴
- 2 oz basil pesto²
- 2 mango passionfruit mousses^{1,2,3}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- toothpicks
- medium ovenproof skillet
- small saucepan

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 930kcal, Fat 46g, Carbs 73g, Protein 59g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Trim **green beans**. Finely chop ½ of the **sun-dried tomatoes**.

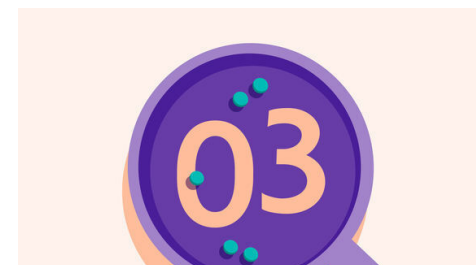
In a small bowl, combine **sun-dried tomatoes**, half of the **goat cheese** (save rest of each for own use), and ½ **teaspoon herbs de Provence**. Pat **chicken** dry. Using a paring knife, cut a deep pocket in the thickest part of each chicken breast, extending down most of the breast.



2. Brown chicken

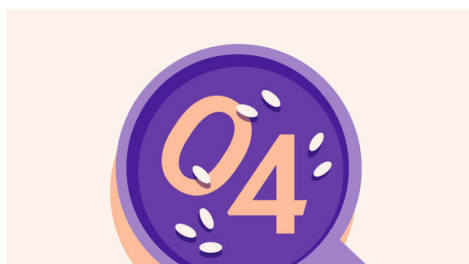
Fill **chicken** with **cheese mixture**; secure openings with toothpicks. Lightly coat chicken with **oil**; season all over with **salt, pepper**, and **herbs de Provence**.

In a medium ovenproof skillet, heat 1 **tablespoon oil** over medium-high. Add **chicken** and cook until browned, 2–3 minutes a side (chicken will not be cooked through). Transfer to a plate. Remove skillet from heat.



3. Roast vegetables

Add **grape tomatoes** and **green beans** to same skillet. Drizzle with 1 **tablespoon oil** and season with **salt** and **pepper**; carefully toss. Transfer to oven and roast until tomatoes are starting to burst and green beans are shriveled and starting to brown in spots, about 10 minutes.



4. Cook orzo

Meanwhile, in a small saucepan, combine **orzo**, 1¼ **cups water**, and ¼ **teaspoon salt**. Bring to a boil, then reduce heat to medium-low. Simmer, stirring often, until orzo is tender and liquid has reduced to a creamy consistency that coats pasta, 10–13 minutes.

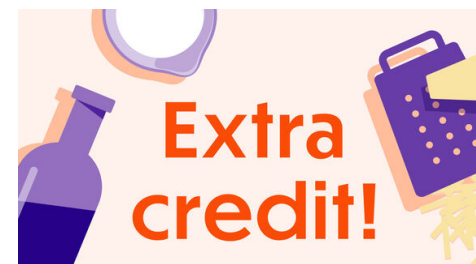
Remove from heat and stir in **pesto**; season to taste with **salt** and **pepper**. Cover and keep warm until ready to serve.



5. Finish & serve

Add **chicken** to skillet with **vegetables** and continue roasting until chicken is cooked through, 8–10 minutes. Transfer chicken to a cutting board to rest for 5 minutes. Cut into slices, if desired. Remove toothpicks.

Serve with **orzo** and **roasted tomatoes and green beans** with **drippings** from skillet drizzled over **chicken**. Serve **mousse** for dessert. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.