

DINNERLY



Garlic Butter Chicken & Parmesan Orzo with Brussels Sprouts



20-30min



2 Servings

This plate is a trifecta of basically all our favorite things. Chicken cooked in a garlic butter pan sauce, cheesy and tender orzo pasta, and lightly charred brussels sprouts. Who knew they would all go so well together? Oh yeah, we did! We've got you covered!

WHAT WE SEND

- 3 oz orzo ²
- ¼ oz fresh parsley
- ½ lb Brussels sprouts
- ½ lb pkg chicken breast strips
- ¼ oz granulated garlic
- 1 pkt chicken broth concentrate
- ¾ oz Parmesan ¹

WHAT YOU NEED

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

TOOLS

- medium saucepan
- microplane or grater
- microwave
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

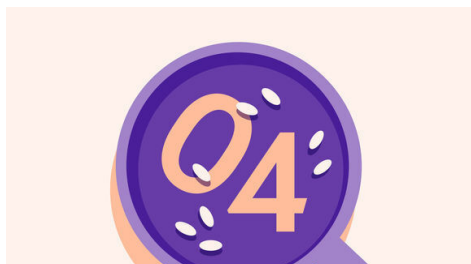
Calories 610kcal, Fat 35g, Carbs 44g, Protein 40g



1. Cook orzo

Heat **1 teaspoon oil** in a medium saucepan over medium-high. Add **orzo** and cook, stirring, until toasted, 2–3 minutes. Add **¾ cup water** and **½ teaspoon salt**; bring to a boil over high heat. Cover and reduce heat to a simmer. Cook until orzo is tender and liquid is evaporated, 12–15 minutes.

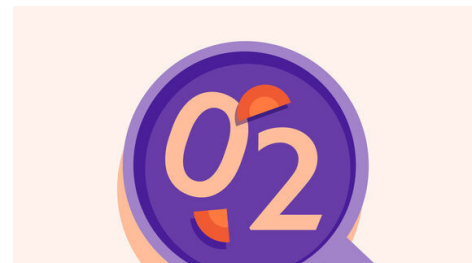
Coarsely chop **parsley leaves**; discard stems. Finely grate **Parmesan**, if necessary.



4. Finish & serve

Cook until **pan sauce** is reduced by half and **chicken** is coated, 1–3 minutes. Season to taste with **salt** and **pepper**. Fluff **orzo** with a fork and stir in **half of the Parmesan**.

Serve **garlic butter chicken** with **Brussels sprouts** and **orzo**. Garnish with **parsley** and **remaining Parmesan**. Enjoy!



2. BRUSSELS VARIATION

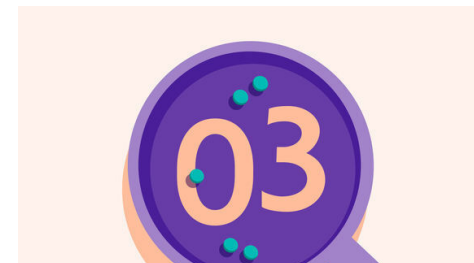
Trim ends from **Brussels sprouts**; remove any tough outer leaves, if necessary; halve. Transfer to a dish and cover with a damp paper towel; microwave until just tender, 3–5 minutes.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add Brussels; season with **salt** and **pepper**. Cook, stirring occasionally, until charred, 3–5 minutes. Transfer to a bowl and cover to keep warm.



5. ...

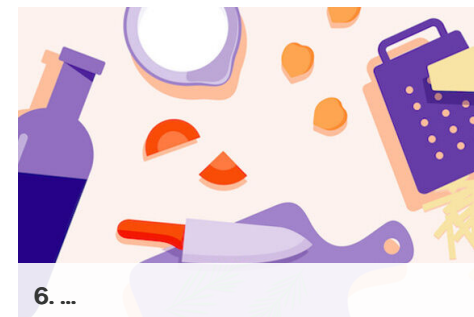
What were you expecting, more steps?



3. Cook chicken

Pat **chicken** dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken; cook until browned on the outside, flipping halfway, about 5 minutes.

Add **½ teaspoon granulated garlic** and **2 tablespoons butter**; cook, stirring, until fragrant, about 30 seconds. Add **¼ cup water** and **broth concentrate**; bring to a simmer.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!