

DINNERLY



Lemon-Rosemary Chicken & Cacio e Pepe Risotto

with Roasted Broccoli



45min



2 Servings

You'll find a classic chicken and risotto at any Italian restaurant, but you won't find a punched up version like this anywhere but Dinnerly. We serve the chicken with a buttery pan sauce made unforgettable by fresh rosemary, shallots, and a squeeze of lemon. A side of roasted broccoli is a must, but how 'bout that risotto? We're giving it the cacio e pepe feels with lots of black pepper and Parmesan. We've got you covered!

275

WHAT WE SEND

- 1 shallot
- ¼ oz fresh rosemary
- 1 lemon
- ½ lb broccoli
- 5 oz arborio rice
- 10 oz pkg boneless, skinless chicken breast
- 1 pkt chicken broth concentrate
- 2 (¾ oz) Parmesan ¹

WHAT YOU NEED

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

TOOLS

- microplane or grater
- 2 medium skillets
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 870kcal, Fat 47g, Carbs 70g, Protein 49g



1. Prep ingredients

Finely chop **half of the shallot** (save rest for own use). Pick **1 tablespoon rosemary leaves** from stems (save rest for own use). Squeeze **2 teaspoons lemon juice**; cut remaining into wedges. Cut **broccoli** into 1-inch florets, if necessary. Finely grate **Parmesan**, if necessary.

In a liquid measuring cup, whisk to combine **4 cups water** and **¾ teaspoon salt**.



2. Toast rice

Heat **1 tablespoon each of butter and oil** in a medium skillet over medium. Add **rice** and **half of the chopped shallots**. Cook, stirring, until rice is toasted and shallots are softened, about 2 minutes. Add **½ cup of the salted water**; cook, stirring, until nearly absorbed, 1–2 minutes.



3. Finish rice

Continue adding **½ cup of the remaining salted water** at a time, stirring occasionally to prevent sticking, until all of the water is nearly absorbed, 25–30 minutes (keep at a strong simmer, adjusting heat if necessary). **Rice** will be al dente and suspended in a thick sauce.

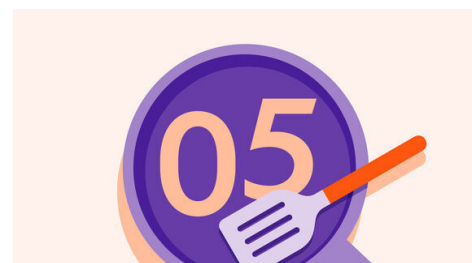
Stir in **all but 2 tablespoons of the Parmesan**, **½ teaspoon of the lemon juice**, and **a generous amount of pepper**.



4. Cook broccoli & chicken

Preheat broiler with a rack in the center. On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and season with **salt** and **pepper**. Broil until tender and charred, 8–10 minutes.

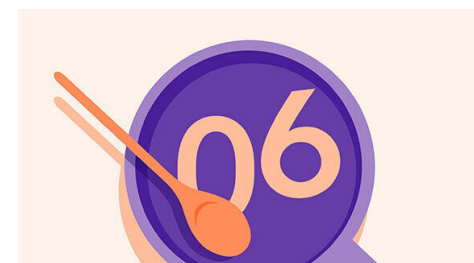
Pat **chicken** dry; season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken; cook until browned and cooked through, 3–4 minutes per side.



5. Start pan sauce

Transfer **chicken** to a plate; reduce heat to medium.

To same skillet, add **rosemary leaves**, **remaining shallots**, and **1 tablespoon butter**. Cook until fragrant, about 30 seconds. Add **broth concentrate**, **1 teaspoon of the lemon juice** (or more to taste), and **¼ cup water**; bring to a simmer, scraping up any browned bits from bottom of skillet.



6. Finish pan sauce & serve

Season **pan sauce** to taste with **salt** and **pepper**. Cook, stirring, until reduced by half. Add **1 tablespoon butter**; cook until melted. Optionally, stir **1 tablespoon butter** into **risotto**.

Serve **risotto** with remaining **Parmesan** over top. Slice **chicken** if desired and drizzle **pan sauce** over top. Serve **broccoli** and **lemon wedges** alongside. Enjoy!