

DINNERLY



Easy Clean Up! Chicken Sausage Scarpariello

with Chicken Strips, Red Peppers & Orzo



30-40min



2 Servings

Double the meat but less dishes to clean? A classic Italian-American dish like scarpariello really knows how to deliver. We double the chicken with lean chicken strips AND chicken sausage. The chicken fest joins forces with roasted red peppers and orzo to come together with a bright, sweet and sour sauce—in just one pot! Give your dishwashing gloves a well-deserved break tonight. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 4 oz roasted red peppers
- ½ lb pkg chicken breast strips
- ½ lb uncased Italian chicken sausage
- 3 oz orzo¹
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- sugar

TOOLS

- medium ovenproof pot with lid

ALLERGENS

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

NUTRITION PER SERVING

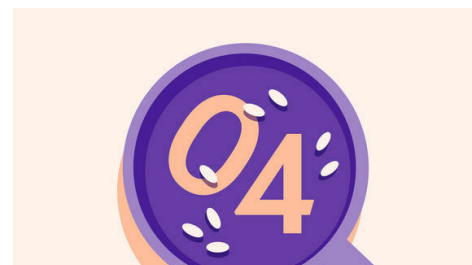
Calories 630kcal, Fat 22g, Carbs 55g, Protein 60g



1. Prep veggies

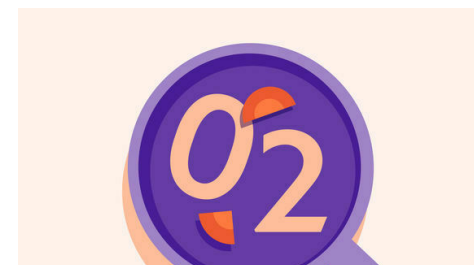
Preheat oven to 350°F with a rack in the center.

Finely chop **onion**. Finely chop **2 teaspoons garlic**. Slice **roasted red peppers** into thin strips, if necessary.



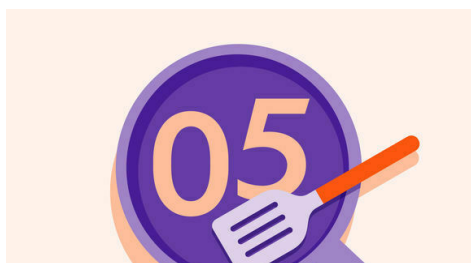
2. Cook chicken

Pat **chicken** dry; season with **a pinch each of salt and pepper**. Heat **1 tablespoon oil** in a medium ovenproof pot over medium-high. Add chicken in a single layer; cook, without stirring, until browned on the bottom, 3–5 minutes. Using a slotted spoon, transfer to a plate (it's okay if chicken isn't cooked through).



3. CHICKEN SAUSAGE VARIATION

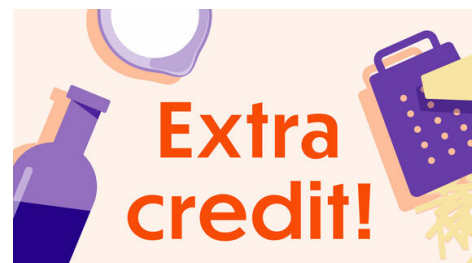
Add **sausage** to same pot over medium-high heat, breaking up into 1-inch pieces. Cook, without stirring, until browned on the bottom but slightly pink in the center, 3–5 minutes. Using a slotted spoon, transfer to plate with **chicken**.



4. Add aromatics & orzo

To same pot over medium heat, add **onions, chopped garlic, and a pinch of salt**. Cook, stirring, until onions are softened and translucent, 5–7 minutes.

Add **orzo**; cook, stirring, until light golden-brown, 3–4 minutes. Stir in **chicken, sausage, red peppers, broth concentrate, 1 cup water, 1 tablespoon vinegar, and 1 teaspoon each of sugar and salt**; bring to a boil over high heat.



5. Bake & serve

Cover pot with a lid (or aluminum foil); bake on center oven rack until **chicken and sausage** are cooked, **orzo** is tender, and liquid is mostly evaporated, 15–20 minutes. Remove from oven and let rest for 5 minutes.

Season **chicken and sausage scarpariello** to taste with **salt and pepper** and serve. Enjoy!



6. Did you know?

Research shows that about ⅓ of food in US grocery stores is thrown out. Here at Dinnerly, we only buy what we need, when we need it, which is why <1% of our food goes to waste. On top of that, we are committed to cutting our food loss and waste by another 50% by 2030.