

# DINNERLY



## Pan-Roasted Pesto Chicken with Creamy Risotto & Peas



30-40min



2 Servings

Flex your culinary muscle with this easy-peasy risotto. We're delivering a luscious bowl of arborio rice spiked with pesto, broth, and earthy peas without all the high-maintenance. Did we mention thick slices of roasted chicken with every bite? We've got you covered!

## WHAT WE SEND

- ½ lb pkg boneless, skinless chicken breasts
- 4 oz basil pesto<sup>1</sup>
- garlic (use 2 large cloves)
- 1 pkt chicken broth concentrate
- 5 oz arborio rice
- 5 oz peas

## WHAT YOU NEED

- kosher salt & ground pepper
- butter<sup>1</sup>
- white wine vinegar (or apple cider vinegar)
- olive oil

## TOOLS

- medium skillet
- medium nonstick skillet

## ALLERGENS

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

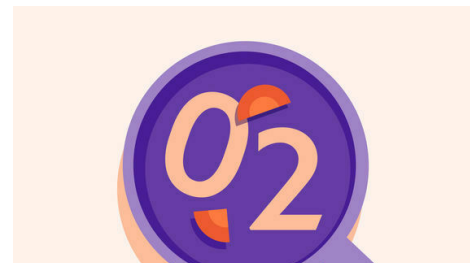
## NUTRITION PER SERVING

Calories 920kcal, Fat 52g, Carbs 72g, Protein 41g



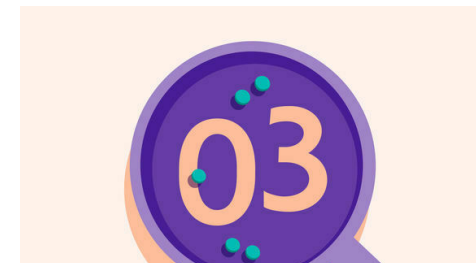
### 1. Prep ingredients

Pound **chicken** to ½-inch thickness, if desired. In a medium bowl, toss chicken with **1 tablespoon of the pesto** and **a pinch each of salt and pepper**. Set aside to marinate at room temperature. Finely chop **2 teaspoons garlic**. In a liquid measuring cup, stir to combine **chicken broth concentrate**, **3½ cups water**, and **¾ teaspoon salt**.



### 2. Sauté aromatics

Melt **1 tablespoon butter** in a medium skillet over medium-high. Add **rice** and cook, stirring, until toasted, 2–3 minutes. Add **chopped garlic** and cook until fragrant, about 30 seconds more.



### 3. Cook risotto

Add **½ cup of the broth mixture** and **½ tablespoon vinegar** to **rice** in skillet. Cook over medium heat, stirring occasionally, until liquid is nearly absorbed, 1–2 minutes. Continue adding broth, ½ cup at a time, stirring, until liquid is nearly absorbed and the remaining broth mixture is added, 20–22 minutes total. Rice will be al dente and suspended in a thick sauce.



### 4. Pan-roast chicken

Once **risotto** has cooked for 15 minutes, heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** and cook until golden brown and cooked through, 2–4 minutes per side.



### 5. Finish & serve

Stir **peas** into **risotto**, and cook until **peas** are tender, about 2 minutes. Stir in **2 tablespoons butter** and **all but 1 tablespoon of the remaining pesto**; season with **salt** and **pepper**. Thin **remaining pesto** by stirring in 1 teaspoon water at a time, as needed. Serve **risotto** in shallow bowls topped with **chicken** and drizzled with **remaining pesto**. Enjoy!



### 6. Add some green!

This cozy bowl has us reaching for our sweatpants. If you're looking to balance out its rich flavor, go for a side salad! Toss some peppery baby arugula with sliced cherry tomatoes, a quick balsamic vinaigrette, and even some toasted pine nuts.