



## Pan-Roasted Pesto Chicken & Risotto

with Tomatoes & Sugar Snap Pea Risotto



30-40min



2 Servings

Making risotto at home might seem intimidating but we've made it simple, and without sacrificing any of the flavor. It requires a little TLC, but the result is so worth it. The rice is sautéed with shallots until lightly toasted, then water is slowly incorporated, stirring and adding more as it absorbs. This process releases the starch and creates that signature creamy sauce, amped up with Parmesan, cream cheese, and butter.



## What we send

- 12 oz pkg boneless, skinless chicken breasts
- 4 oz basil pesto <sup>7</sup>
- 1 shallot
- 5 oz arborio rice
- 2 oz snap peas
- 1 lemon
- ¾ oz piece Parmesan <sup>7</sup>
- 1 plum tomato
- 2 pkts cream cheese <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- balsamic vinegar (or red wine vinegar)
- butter <sup>7</sup>

## Tools

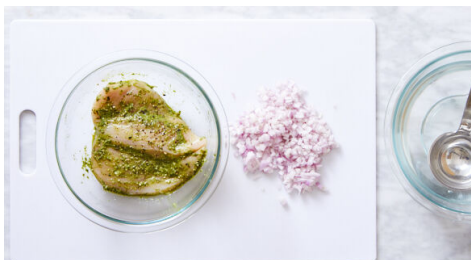
- medium skillet
- microplane or grater
- medium nonstick skillet

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 980kcal, Fat 61g, Carbs 73g, Proteins 42g



### 1. Prep ingredients

Pat **chicken** dry and pound to an even ½-inch thickness, if necessary. Transfer chicken to a medium bowl and toss with **1 tablespoon pesto** and **a pinch each of salt and pepper**. Set aside to marinate at room temperature until step 5. Finely chop **shallot**. In a liquid measuring cup, combine **3½ cups water** and **¾ teaspoon salt**; set aside for step 3.



### 4. Prep toppings

Meanwhile, trim **snap peas**, then thinly slice lengthwise. Zest **lemon** and squeeze **1 tablespoon juice** into a small bowl. Cut any remaining lemon into wedges. Finely grate **Parmesan**. Finely chop **tomato**. In a second small bowl, stir to combine **tomatoes** and **1 teaspoon each of vinegar and oil**. Season to taste with **salt and pepper**.



### 2. Sauté shallots & rice

Heat **1 tablespoon oil** (or butter) in a medium nonstick skillet over medium-high. Add **shallots** and cook, stirring, until softened but not browned, 1-2 minutes. Add **rice** and cook, stirring, until lightly toasted, about 2 minutes more.



### 3. Cook risotto

Add **½ cup of the salted water** to skillet. Cook over medium heat, stirring occasionally, until liquid is nearly absorbed, 1-2 minutes. Continue adding ½ cup of the salted water at a time, stirring, until all of the liquid is nearly absorbed, and rice is al dente and suspended in a thick sauce, 20-22 minutes total.



### 5. Cook chicken




Once **risotto** has been cooking 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, 3-4 minutes per side.



### 6. Finish risotto & serve

To **risotto**, stir in **snap peas, cream cheese, Parm, and 2 tablespoons butter**. Cook over medium heat, stirring, until peas are crisp-tender, 2-3 minutes. Stir in **lemon juice and zest**. Thin **remaining pesto** by adding 1 teaspoon water at a time. Serve **risotto** topped with **chicken, remaining pesto, and chopped tomatoes**, with **any lemon wedges** for squeezing over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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