

# DINNERLY



## Pesto Chicken over Creamy Risotto & Peas



30-40min



2 Servings

You won't have to flex your culinary muscle too hard for this easy-peasy risotto. We're delivering a luscious bowl of arborio rice spiked with pesto and earthy peas. 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>7</sup>
- garlic
- 1 pkt turkey broth concentrate
- 5 oz arborio rice
- 5 oz peas

### WHAT YOU NEED

- kosher salt & ground pepper
- butter <sup>7</sup>
- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- olive oil

### TOOLS

- medium skillet
- medium nonstick skillet

### ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

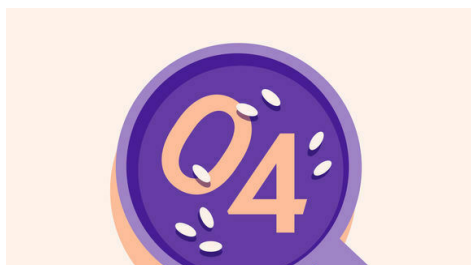
### NUTRITION PER SERVING

Calories 800kcal, Fat 46g, Carbs 67g, Protein 35g



#### 1. Prep chicken & broth

Pat **chicken** dry, then pound to an even ½-inch thickness, if desired. Transfer to a medium bowl and toss to coat with **1 tablespoon 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 **3½ cups water**, **turkey broth concentrate**, and **¾ teaspoon salt**.



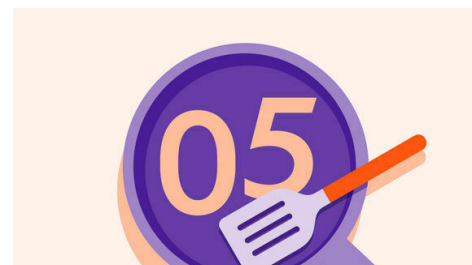
#### 4. Pan-roast chicken

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.



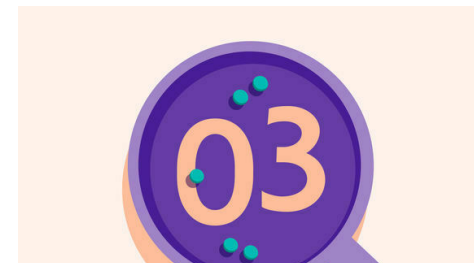
#### 2. Sauté aromatics

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.



#### 5. Finish & serve

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



#### 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 **½ cup of the remaining broth** at a time, stirring after each addition, until liquid is nearly absorbed, 20–22 minutes total. (Rice should be al dente and suspended in a thick sauce.)



#### 6. Add a side salad!

If you're looking to balance out the rich flavor of this cozy bowl, go for a side salad! Toss some peppery arugula with sliced cherry tomatoes, toasted nuts, and a simple balsamic vinaigrette .