

DINNERLY



One-Pot Chicken Cacciatore:

More servings? Or leftovers? You choose!



30-40min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- 1 medium red onion
- 1 can whole peeled tomatoes
- 10 oz pkg cubed chicken thighs
- ¼ oz pkt Italian seasoning
- ¾ oz grated Parmesan ⁷
- 6 oz orzo ¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar

TOOLS

- medium Dutch oven or ovenproof pot with lid

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

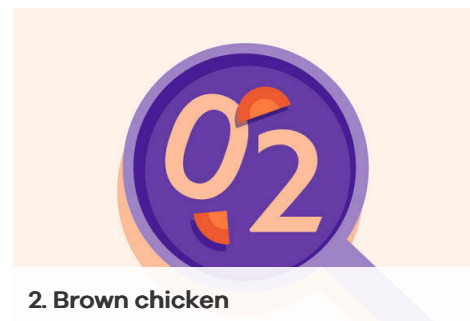
NUTRITION PER SERVING

Calories 360kcal, Fat 11g, Carbs 43g, Proteins 23g



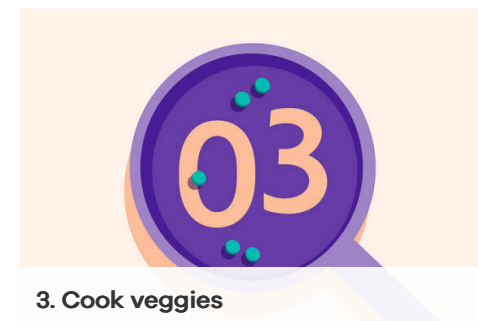
1. Prep veggies

Preheat oven to 350°F with rack in the center. Thinly slice **onion** crosswise. Cut **tomatoes** directly in can using kitchen shears or roughly chop on a cutting board.



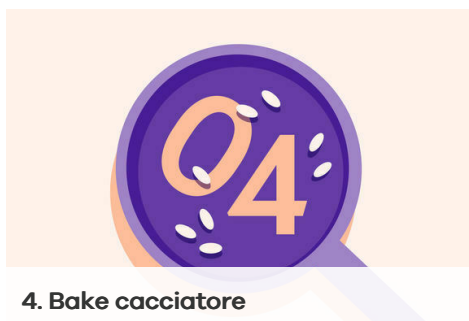
2. Brown chicken

Heat **1 tablespoon oil** in a medium ovenproof pot over medium-high. Add **chicken** and **a pinch each of salt and pepper**. Cook until browned all over, flipping halfway through cooking time, 5–7 minutes. Transfer to a plate, leaving any chicken juices in the pot.



3. Cook veggies

Heat **1 tablespoon oil** in same pot over medium-high. Add **onions** and cook until browned and softened, 4–6 minutes. Add **chopped tomatoes**, **2 teaspoons Italian seasoning**, and **½ teaspoon sugar**. Simmer, scraping up bits from bottom of pot, about 2 minutes.



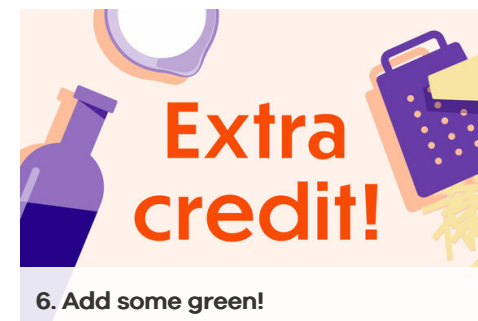
4. Bake cacciatore

Remove pot from heat. Add **orzo**, **chicken** and **any remaining juices**, **½ of the grated parmesan** and **1 cup water**. Stir to combine; season with **1 teaspoon salt** and **a few grinds of pepper**. Cover and transfer **cacciatore** to oven and cook until water is absorbed, about 20 minutes.



5. Finish & serve

Remove pot from oven and let rest for 5 minutes. Stir **chicken cacciatore** and top with **remaining Parmesan**. Enjoy!



6. Add some green!

Add a pop of green to the table and stir some fresh chopped spinach into your cacciatore in step 5. Or, throw together a quick tossed salad to serve alongside.