

DINNERLY



Basil 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

- 10 oz pkg boneless, skinless chicken breasts
- 4 oz pkt basil pesto ⁷
- 1 pkt turkey broth concentrate
- garlic
- 5 oz pkg arborio rice
- 5 oz pkg peas

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- white wine vinegar (or apple cider vinegar) ¹⁷
- 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 840kcal, Fat 45g, Carbs 67g, Proteins 46g



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.

In a liquid measuring cup, stir to combine **turkey broth concentrate**, **3½ cups water**, 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. Toast rice & add garlic

Finely chop **2 teaspoons garlic**.

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 until it drizzles from a spoon.

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 and toasted nuts. Then whisk together balsamic vinegar, olive oil, honey, Dijon mustard, salt, and pepper for a simple balsamic vinaigrette.