

# Oregano Chicken & Orzo

with Fresh Tomato Sauce, Spinach & Grana Padano

4 SERVINGS | 20-30 MINS

 **Blue Apron**  
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Your meal may look different due to ingredient tweaks

## Ingredients

- |   |   |
|---|---|
|  18 oz Chopped Chicken Breast    |  ½ lb Orzo Pasta                 |
|  5 oz Baby Spinach               |  2 cloves Garlic                 |
|  ½ lb Grape Tomatoes             |  2 oz Sliced Roasted Red Peppers |
|  1 bunch Oregano                 |  ¼ cup Tomato Paste              |
|  2 Tbsps Sherry Vinegar          |  1.4 oz Grana Padano Cheese      |
|  ¼ tsp Crushed Red Pepper Flakes |   |



## Ready for the best summer ever?

Dive into a culinary adventure this summer with this recipe celebrating Disney and Pixar's *Luca*, available to stream on **Disney+** starting **June 18**. Looking for more family fun? Scan this QR code for more tips on how to get kids involved in the kitchen!



#letsblueapron  
#pixarluca



SmartPoints® value per serving (as packaged)



Scan this barcode in your WW app to track SmartPoints. Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

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## 1 Prepare the ingredients

- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**.
- Pick the **oregano** leaves off the stems; roughly chop the leaves.
- In a bowl, combine the **chopped garlic, halved tomatoes, and chopped oregano**; season with salt and pepper.
- Roughly chop the **peppers**.



## 2 Cook the pasta & wilt the spinach

- Add the **pasta** to the pot of boiling water and cook, uncovered, 7 to 9 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.
- Immediately add the **spinach**; stir until combined and slightly wilted.
- Cover to keep warm.



## 3 Cook the chicken & make the sauce

- Meanwhile, pat the **chicken** dry with paper towels. Season with salt and pepper.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **prepared tomato mixture** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 2 to 3 minutes, or until slightly softened.
- Add the **tomato paste**. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add  $\frac{1}{3}$  **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until combined and the chicken is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



## 4 Finish the pasta & serve your dish

- To the pot of **cooked pasta and spinach**, add the **chopped peppers, vinegar, and 2 teaspoons of olive oil**. Season with salt and pepper; stir to combine.
- Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **cooked chicken and sauce**. Garnish with the **cheese** (crumbling before adding). Enjoy!



**COOKING WITH KIDS?**  
Let small hands crumble the cheese for an extra special garnishing moment!



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