

Greek Chicken

with Olive Tapenade &
Creamy Orzo

TIME: 20-30 minutes

SERVINGS: 2

This chicken gets its exciting Greek flavor from a coating of dried oregano and a topping of tapenade—a briny, punchy paste made with niçoise olives. For a simple, flavorful side, we're tossing orzo with roasted Brussels sprouts and Feta cheese.



MATCH YOUR BLUE APRON WINE



Crisp & Minerally

Serve a bottle with this symbol for a great pairing.



Ingredients



2
BONELESS,
SKINLESS
CHICKEN BREASTS



4 oz
ORZO PASTA



1
LEMON



1 clove
GARLIC



½ lb
BRUSSELS
SPROUTS

KNICK KNACKS:



2 Tbsps
CRÈME FRAÎCHE



1 ½ oz
FETA CHEESE



1 tsp
WHOLE DRIED
OREGANO



1 oz
PITTED NIÇOISE
OLIVES



Download our iOS or Android app to watch how-to videos, manage your account, and track your deliveries.



1 Cook the pasta:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Heat a medium pot of salted water to boiling on high. Once boiling, add the **pasta** and cook 7 to 9 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- ☐ Drain thoroughly and return to the pot. Cover to keep warm.

2 Prepare & roast the Brussels sprouts:

- ☐ While the pasta cooks, wash and dry the fresh produce.
- ☐ Cut off and discard the stem ends of the **Brussels sprouts**; halve lengthwise.
- ☐ Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 14 to 16 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven. Season with salt and pepper to taste.
- ☐ Carefully transfer to the pot of **cooked pasta**. Cover to keep warm.



3 Cook the chicken:

- ☐ While the Brussels sprouts roast, pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and the **oregano**.
- ☐ In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and loosely cover the pan with aluminum foil. Cook 5 to 7 minutes per side, or until browned and cooked through.
- ☐ Transfer to a cutting board.

4 Prepare the remaining ingredients:

- ☐ While the chicken cooks, using a peeler, remove the yellow rind of the **lemon**, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon.
- ☐ Finely chop the **olives**. Peel and finely chop the **garlic**; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ To make the tapenade, in a bowl, combine the **chopped olives**, **lemon zest**, **1 tablespoon of olive oil**, and **as much of the garlic paste as you'd like**. Season with salt and pepper to taste.



5 Finish the pasta & serve your dish:

- ☐ While the chicken continues to cook, to the pot of **cooked pasta and Brussels sprouts**, add the **crème fraîche**, **cheese** (crumbling before adding), **the juice of all 4 lemon wedges**, and a drizzle of olive oil. Stir to combine; season with salt and pepper to taste.
- ☐ Thinly slice the **cooked chicken** crosswise.
- ☐ Serve the sliced chicken with the finished pasta. Top the chicken with the **tapenade**. Enjoy!

