

Pan-Seared Chicken & Tomato Jam

with Orzo, Zucchini & Raisins

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

 2 Boneless, Skinless Chicken Breasts 

SWAPPED FOR:

 2 Skin-On Salmon Fillets 


 1 Tbsp Capers

 1 Tbsp Weeknight Hero Spice Blend¹

 ¼ tsp Crushed Red Pepper Flakes


 4 oz Orzo Pasta

 2 cloves Garlic

 1 ½ Tbsps Golden Raisins

 1 Tbsp Verjus Blanc

 1 Zucchini

 4 oz Grape Tomatoes

 2 Scallions

 2 Tbsps Mascarpone Cheese



Serve with Blue Apron wine that has this symbol
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¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **tomatoes**; place in a bowl and season with salt and pepper.
- Small dice the **zucchini**.
- Peel and roughly chop **2 cloves of garlic**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



2 Cook the pasta

- Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 7 to 9 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot. Cover to keep warm.



3 Make the tomato jam

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned tomatoes**, $\frac{1}{4}$ cup of water (carefully, as the liquid may splatter), 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 occasionally and pressing down on the tomatoes with the back of a spoon, 4 to 5 minutes, or until softened.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Rinse and wipe out the pan.



4 Cook the zucchini

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **diced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **chopped garlic** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.



Step 4 continued:

- Add the **verjus** (carefully, as the liquid may splatter). Cook, stirring constantly, 30 seconds to 1 minute, or until the liquid has cooked off.
- Transfer to the pot of **cooked pasta**; add a drizzle of **olive oil** and stir to combine. Cover to keep warm.
- Wipe out the pan.

5 Cook the chicken

- Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board.



↩ CUSTOMIZED STEP 5 If you chose Salmon

- Pat the **fish** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In the same pan, heat **2 teaspoons of olive oil** on medium until hot.
- Add the seasoned fish, skin side up. Loosely cover the pan with foil. Cook 3 to 5 minutes, or until lightly browned.
- Flip and cook 2 to 4 minutes, or until browned and cooked through.* Turn off the heat.

6 Finish the pasta & serve your dish

- To the pot of **cooked pasta** and **zucchini**, add the **mascarpone**, **raisins**, and **capers**; stir to combine. Taste, then season with salt and pepper if desired.
- Slice the **cooked chicken** crosswise.
- Serve the **finished pasta** topped with the **sliced chicken** and **tomato jam**. Garnish with the **sliced green tops of the scallions**. Enjoy!



↩ CUSTOMIZED STEP 6 If you chose Salmon

- Finish the pasta as directed in Step 6.
- Serve the **finished pasta** topped with the **cooked fish** and **tomato jam**. Garnish with the **sliced green tops of the scallions**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken and 145°F for fish.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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