

Chicken, Zucchini & Tomato Orzo

with Salsa Verde

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



 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



22 oz Chicken Breast Strips 

SWAPPED FOR:



18 oz Tail-On Shrimp¹ 



4 oz Fresh Mozzarella Cheese



1 Tbsp Apple Cider Vinegar



½ lb Orzo Pasta



2 cloves Garlic



0.7 oz Grana Padano Cheese



¼ tsp Crushed Red Pepper Flakes



2 Zucchini



½ lb Grape Tomatoes



⅓ cup Salsa Verde



1 Tbsp Weeknight Hero Spice Blend²



Serve with Blue Apron wine that has this symbol
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Cook along on the app



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¹ peeled & deveined ² Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

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.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**; place in a bowl. Drizzle with **olive oil** and season with salt and pepper. Stir to coat.
- Medium dice the **mozzarella**.
- Grate the **Grana Padano** on the small side of a box grater.



2 Cook the chicken

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **spice blend**. Toss to coat.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook, without stirring, 2 to 3 minutes, or until browned. Continue to cook 2 to 3 minutes, stirring occasionally, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate. Cover with foil to keep warm.



↔ CUSTOMIZED STEP 2 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired); place in a bowl. Season with salt, pepper, and the **spice blend**. Toss to coat.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned shrimp in an even layer. Cook, without stirring 2 to 3 minutes, or until slightly opaque. Continue to cook, stirring occasionally, 1 to 2 minutes, or until opaque and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a plate. Cover with foil to keep warm.

3 Cook the pasta

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



4 Cook the zucchini

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **chopped garlic** and as much of the **red pepper flakes** as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- Turn off the heat.



5 Finish & serve your dish

- To the pot of **cooked pasta**, add the **cooked zucchini**, **seasoned tomatoes**, **diced mozzarella**, **salsa verde**, **vinegar**, and **1 tablespoon of olive oil**. Stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked chicken** over the **finished pasta**. Garnish with the **grated Grana Padano**. Enjoy!



↔ CUSTOMIZED STEP 5 If you chose Shrimp

- Finish and serve your dish as directed with the **cooked shrimp** (instead of chicken).