

# Creamy Pesto Chicken & Orzo

with Capers & Currants

2 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](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients


Customized ingredients



10 oz Chopped Chicken Breast 

SWAPPED FOR:



10 oz Tail-On Shrimp<sup>1</sup> 



2 Tbsps Dried Currants



1/3 cup Basil Pesto



4 oz Orzo Pasta



2 cloves Garlic



1 Tbsp Capers



1/4 tsp Crushed Red Pepper Flakes



6 oz Carrots



4 oz Grape Tomatoes



2 Tbsps Mayonnaise



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1</sup>. peeled & deveined

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 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.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**.
- Peel and roughly chop **2 cloves of garlic**.
- In a bowl, combine the **pesto** and **mayonnaise**. Taste, then season with salt and pepper if desired.



## 2 Cook the vegetables

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced carrots** in an even layer. Cook, without stirring, 4 to 5 minutes, or until lightly browned.
- Add the **halved tomatoes** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl and cover with foil to keep warm.
- Wipe out the pan.



## 3 Cook the pasta

- Meanwhile, 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.



## 4 Cook the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- In the same pan, heat **2 teaspoons 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 **currants, capers**, 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, 3 to 4 minutes, or until the chicken is browned and cooked through.
- Turn off the heat.



### ↩ CUSTOMIZED STEP 4 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned shrimp** in an even layer. Cook, without stirring, 1 to 2 minutes, or until slightly opaque.
- Add the **currants, capers**, 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, 2 to 3 minutes, or until the shrimp are opaque and cooked through.
- Turn off the heat.

## 5 Finish the pasta & serve your dish

- To the pot of **cooked pasta**, add the **cooked vegetables** and a drizzle of **olive oil**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the **cooked chicken** over the **finished pasta**. Drizzle with the **creamy pesto**. Enjoy!



### ↩ CUSTOMIZED STEP 5 If you chose Shrimp

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