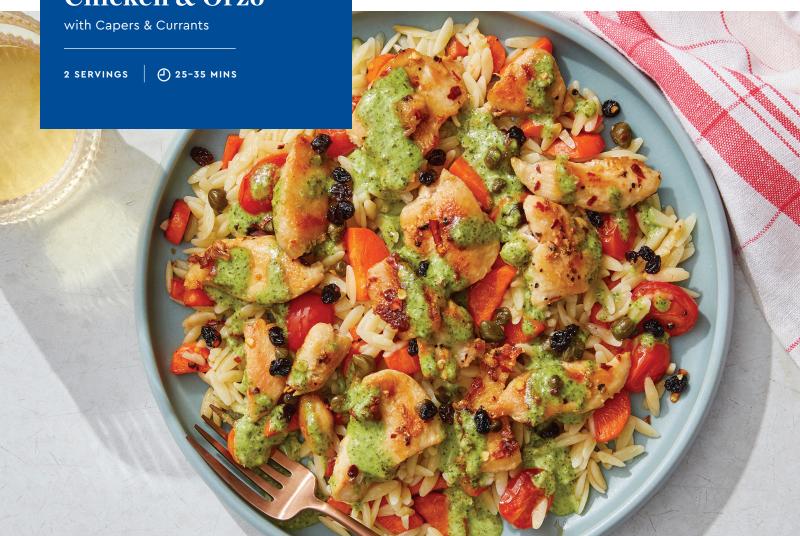
## Creamy Pesto Chicken & Orzo





IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an 😝 icon) 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



¼ tsp Crushed Red Pepper Flakes



6 oz Carrots



4 oz Grape Tomatoes



2 Tbsps Mayonnaise



Serve with Blue Apron wine that has this symbol

# 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.

I neeled & deveined

<sup>\*</sup>Ingredients may be replaced and quantities may vary.



#### "Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a medium pot 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.



- 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.

## 5

#### **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).



