

F 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



SWAPPED FOR:







½ cup Long Grain White Rice



1/2 oz Pickled Peppadew Peppers



1/3 cup Basil Pesto



1 Zucchini



1 Lemon



1 Tbsp Italian Seasoning¹



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.

^{1.} Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

Cook the rice

- Carefully rinse the rice (sifting through for any small stones or impurities). Drain thoroughly.
- In a small pot, combine the rice, a big pinch of salt, and 1 cup of water. Heat to boiling on high.
- · Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.

2 Cook the chicken

- Meanwhile, pat the chicken dry with paper towels. Place in a bowl; season with salt, pepper, and enough of the Italian seasoning to coat (you may have extra). Stir to coat.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high



- Add the seasoned chicken. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, 2 to 3 minutes, 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 Pork

- Pat the **pork** dry with paper towels. Season on both sides with salt, pepper, and enough of the Italian seasoning to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes. Cover with foil to keep warm.

3 Prepare the remaining ingredients

- Wash and dry the fresh produce.
- Thinly slice the zucchini into rounds.
- Quarter and deseed the lemon.
- Roughly chop the peppers.



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. Continue to cook, stirring occasionally, 1 to 2 minutes, or until softened.



• Turn off the heat. Carefully stir in the juice of 2 lemon wedges. Taste, then season with salt and pepper if desired.

Finish the rice & serve your dish

- To the pot of cooked rice, add the **pesto**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the cooked chicken and cooked zucchini over the finished rice. Garnish with the cheese and chopped peppers. Serve the remaining lemon wedges on the side. Enjoy!

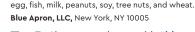


CUSTOMIZED STEP 5 If you chose Pork

- Finish the rice as directed in Step 5.
- Slice the **rested pork** crosswise.
- Serve the sliced pork and cooked zucchini over the finished rice. Garnish with the cheese and chopped peppers. Serve the remaining lemon wedges on the side. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for pork





To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your

Produced in a facility that processes crustacean shellfish,