

Ingredients



22 oz Chicken Breast Strips



1/2 lb Grape Tomatoes



1/3 cup Basil Pesto



2 Tbsps Dried Currants



½ lb Orzo Pasta



5 oz Baby Spinach



1/4 cup Mayonnaise



1/4 tsp Crushed Red Pepper Flakes



3/4 lb Carrots



2 cloves Garlic



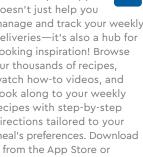
2 Tbsps Capers



Serve with Blue Apron wine that has this symbol blueapron.com/wine

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Prepare the ingredients

- Fill a large 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.



- In a large pan (nonstick, if you have one), heat a drizzle 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
- Transfer to a bowl and cover with foil to keep warm.
- Wipe out the pan.

3 Cook the pasta & wilt the spinach

- 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.
- Add the **spinach**; season with salt and pepper. Stir until wilted and thoroughly combined.



4 Cook the chicken

- Pat the chicken dry with paper towels; season with salt and pepper.
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned chicken in an even layer. Cook, without stirring, 2 to 3 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, 2 to 3 minutes, or until the chicken is browned and cooked through.
- Turn off the heat.

5 Finish the pasta & serve your dish

- To the pot of cooked pasta and spinach, 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!

