

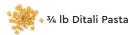
Ingredients*

Customized ingredients

ADDED:



18 oz Boneless Chicken Breast Pieces 🔄





6 oz Baby Spinach



2 oz Sliced Roasted Red Peppers



½ cup Marinated Artichoke Hearts



3 Tbsps Golden Raisins



½ cup Cream



3 oz Feta Cheese



½ cup Grated Parmesan Cheese



²∕₃ cup Basil Pesto



2 Single-Use Aluminum Trays

> If your trays were not included, use a 13×9-inch baking dish.

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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the spinach.
- Between the trays, evenly divide the spinach, pasta, pesto, cream, peppers, raisins, and artichokes (or combine all of these ingredients in the baking dish). Stir to combine.
- Add 2 cups of water to each tray (or add 2 cups of water to the baking dish). Season with salt and pepper; stir to thoroughly combine.

2 Bake the trays & serve your dish

- Tightly cover with foil and bake 20 minutes. Leaving the oven on, remove from the oven.
- Carefully remove and reserve the foil. Add the feta (keeping the blocks whole) to the center of the partially cooked base.
- Cover with the reserved foil and bake 7 to 10 minutes (or 10 to 12 minutes if using a baking dish), or until the feta is softened and the pasta is tender.
- Remove from the oven. Carefully remove the foil; stir to thoroughly combine.
- Serve the baked trays garnished with the parmesan. Enjoy!

CUSTOMIZED STEP 2 If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper.
- Add the seasoned chicken in an even layer on top of the prepared base.
- Tightly cover with foil and bake 20 minutes. Leaving the oven on, remove from the oven.
- Carefully remove and reserve the foil. Add the feta (keeping the blocks whole) to the center of the partially cooked base.
- Cover with the reserved foil and bake 7 to 10 minutes (or 10 to 12 minutes if using a baking dish), or until the pasta is tender and the chicken is cooked through.
- Remove from the oven. Carefully remove the foil; stir to thoroughly combine.
- Serve the baked trays garnished with the parmesan. Enjoy!







To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | Food safety handling information: blog.blueapron.com/foodsafety

Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat. Blue Apron, LLC, New York, NY 10005





