



PROVENÇAL HERBED CHICKEN

with Burst Tomatoes and Cheesy Pesto Orzo



HELLO

HERBS DE PROVENCE

This blend of six aromatic herbs is Southern France's signature seasoning.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 650**



Chicken Breasts



Shallot



Grape Tomatoes



Orzo Pasta
(Contains: Wheat)



Chicken Demi-Glace
(Contains: Milk)



Pesto
(Contains: Milk)



Herbs de Provence



Garlic



Parsley



Red Wine Vinegar



Parmesan Cheese
(Contains: Milk)

START STRONG

The pan sauce has some bold flavors that may be less friendly to younger eaters. Serve it on the side for kids instead of drizzling it over, but encourage them to give it a try and add it to taste.

BUST OUT

- Medium pot
- Strainer
- Large pan
- Paper towel
- Olive oil (2 tsp)
- Sugar (1 tsp)
- Butter (3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Chicken Breasts 24 oz
- Herbs de Provence 1 TBSP
- Shallot 1
- Garlic 2 Cloves
- Grape Tomatoes 10 oz
- Parsley ¼ oz
- Orzo Pasta 6 oz
- Red Wine Vinegar 1 TBSP
- Chicken Demi-Glace 1
- Pesto 2 oz
- Parmesan Cheese ¾ Cup

HELLO WINE

PAIR WITH



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HelloFRESH



1 COOK CHICKEN

Bring a medium pot of **salted water** to a boil. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Pat **chicken** dry with a paper towel and season all over with **salt, pepper**, and **2 tsp herbs de Provence** (save the rest for later). Add to pan and cook until no longer pink in center, 4-7 minutes per side. Remove from pan and set aside.



4 MAKE PAN SAUCE

Increase heat under pan with shallot to medium high and add **tomatoes, garlic**, remaining **herbs de Provence, 1 tsp sugar**, and **1 TBSP vinegar** (we sent more). Cook, stirring, until liquids are thick and saucy, about 2 minutes. Stir in **demi-glace** and **2 TBSP water**. Bring to a simmer, then remove from heat. Stir in **2 TBSP butter**. Season with **salt** and **pepper**.



2 PREP

Wash and dry all produce. While chicken cooks, halve, peel, and thinly slice **shallot**. Mince or grate **garlic**. Halve **tomatoes** lengthwise. Pick **parsley leaves** from stems; discard stems. Finely chop leaves.



5 FINISH ORZO

Stir **pesto, 1 TBSP butter**, and half the **Parmesan** into pot with drained **orzo**. Season with **salt** and **pepper**.



3 COOK ORZO

Once water boils, add **orzo** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain and return to pot. Meanwhile, reduce heat under pan used for chicken to medium low, then add **shallot** and a drizzle of **olive oil**. Cook, tossing, until softened, 2-3 minutes.



6 FINISH AND SERVE

Divide **chicken** between plates and spoon **pan sauce** from pan over top, making sure to include tomatoes. (**TIP:** Serve the sauce on the side for picky eaters.) Arrange **orzo** to the side and sprinkle with remaining **Parmesan**. Garnish with **parsley**.

FRESH TALK

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