



# PROVENÇAL HERBED CHICKEN

with Burst Tomatoes and Cheesy Pesto Orzo



**HELLO**  
**HERBES DE PROVENCE**  
 This blend of six aromatic herbs is Southern France's signature seasoning.

**PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 870**

-  Chicken Breasts
-  Shallot
-  Grape Tomatoes
-  Orzo Pasta  
(Contains: Wheat)
-  Chicken Demi-Glace  
(Contains: Milk)
-  Parmesan Cheese  
(Contains: Milk)
-  Herbes de Provence
-  Garlic
-  Parsley
-  Red Wine Vinegar
-  Pesto  
(Contains: Milk)

## START STRONG

Be sure to stir constantly when starting your sauce in step 4. If the tomatoes begin to stick or brown too fast, simply adjust the heat.

## BUST OUT

- Medium pot
- Paper towels
- Large pan
- Strainer
- Sugar (½ tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Chicken Breasts\* **12 oz | 24 oz**
- Herbes de Provence **1 TBSP | 1 TBSP**
- Shallot **1 | 1**
- Grape Tomatoes **4 oz | 8 oz**
- Garlic **2 Cloves | 2 Cloves**
- Parsley **¼ oz | ¼ oz**
- Orzo Pasta **6 oz | 6 oz**
- Red Wine Vinegar **5 tsp | 5 tsp**
- Chicken Demi-Glace **1 | 1**
- Pesto **2 oz | 2 oz**
- Parmesan Cheese **½ Cup | ¾ Cup**

\* Chicken is fully cooked when internal temperature reaches 165 degrees.

## WINE CLUB

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## 1 COOK CHICKEN

Bring a medium pot of **salted water** to a boil. Pat **chicken** dry with paper towels; season all over with **salt, pepper**, and **1 tsp Herbes de Provence** (2 tsp for 4 servings). Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-7 minutes per side. Remove chicken from pan and set aside. Wipe out pan.



## 4 MAKE PAN SAUCE

Heat a drizzle of **olive oil** in same pan used to cook chicken over medium heat. Add **shallot**; cook until softened, 2-3 minutes. Increase heat to medium-high and add **tomatoes, garlic, ½ tsp sugar** (1 tsp for 4 servings), **½ tsp remaining Herbes de Provence** (1 tsp for 4), and half the **vinegar** (all for 4). Cook until thickened and saucy, 2 minutes. Stir in **demi-glace** and **2 TBSP water**. Bring to a simmer, then turn off heat. Stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**.

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## 2 PREP

Meanwhile, **wash and dry all produce**. Halve, peel, and thinly slice **shallot**. Halve **tomatoes**. Mince or grate **garlic**. 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 half the **orzo** to pot (use all the orzo for 4 servings). Cook, stirring occasionally, until al dente, 9-11 minutes. Drain thoroughly and return to pot.



## 6 FINISH AND SERVE

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

## MORE, PLEASE

Love the tangy-sweet burst tomato sauce? It would also be delicious over fish or pasta.