



Pimento Cheese Chicken

with Orzo-Spinach Pilaf



30-40min



2 Servings

Pimento cheese is a favorite in Southern cuisine for a reason—it's decadent, versatile, and delicious. Usually reserved as a spread for all sorts of sandwiches, bread, and crackers, we cooked up a way to sneak it into dinner. But here, the velvety sauce that drapes the chicken incorporates roasted red peppers instead of classic pimentos, for a fancied up version on a classic. Cook, relax, and e...

What we send

- garlic
- boneless, skinless chicken breasts
- roasted red pepper
- turkey broth concentrate
- baby spinach
- shallot
- fresh thyme

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 693.0kcal, Fat 34.5g, Proteins 43.0g, Carbs 47.0g



1. Prep ingredients

Halve **shallot**, then peel and finely chop. Peel and finely chop **1 teaspoon garlic**. Drain and pat **red peppers** dry, then roughly chop. Pick **1 teaspoon thyme leaves** from stems and roughly chop (save rest for own use).



4. Cook chicken

Pat **chicken** dry, then pound to an even ½-inch thickness, if necessary. Season all over with **½ teaspoon salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until golden brown and just cooked through, about 3 minutes per side. Transfer to a plate.



2. Toast orzo

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **half of the chopped shallots** and cook until golden, 1-2 minutes. Add **orzo** and cook until deep golden-brown, 2-3 minutes.



5. Make pimento cheese sauce

Add **remaining shallots** and, if skillet seems dry, **½ tablespoon oil**. Cook, stirring, until shallot are tender and golden, 1-2 minutes. Add **garlic, red peppers**, and **thyme**, and cook, about 1 minute. Add **½ cup water, broth concentrate, cream cheese**, and **¼ teaspoon pepper**. Whisk and bring to a simmer. Cook until sauce is thick enough to coat a spoon, 4-5 minutes.



3. Cook pilaf

To the **orzo**, add **1¼ cups water** and **½ teaspoon salt**, and bring to a boil. Reduce heat to low, cover, and simmer until orzo is tender and liquid is mostly evaporated, about 18 minutes. Remove saucepan from heat, then immediately add **spinach**. Cover and set aside to wilt.



6. Finish & serve

Once sauce is reduced, return **chicken and any juices** to skillet to coat with sauce. Simmer until chicken is warmed through, about 1 minute. Add **1 tablespoon oil to pilaf** and stir to incorporate **spinach**; season to taste with **salt and pepper**. Serve **pilaf** and **chicken** with **pimento cheese sauce** spooned over top. Enjoy!