





## Pimento Cheese Chicken

with Orzo-Spinach Pilaf

 30-40min  4 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

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

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- large skillet
- medium 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 695.0kcal, Fat 31.0g, Proteins 44.5g, Carbs 55.5g



### 1. Prep ingredients

Halve **shallot**, then peel and finely chop. Peel and finely chop **2 teaspoons 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 **1 teaspoon salt** and **several grinds of pepper**. Heat **2 tablespoons oil** in a large 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 **2 tablespoons oil** in a medium 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, **1 tablespoon oil**. Cook, stirring, until shallot is tender and golden, 1-2 minutes. Add **garlic, red peppers, and thyme**, and cook, about 1 minute. Add **¾ cup water, broth concentrate, cream cheese, and ½ 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 **3 cups water** and **1 teaspoon salt**, and bring to a boil. Reduce heat to low, cover, and simmer until orzo is tender and liquid is mostly evaporated, about 20 minutes. Remove saucepan from heat, then immediately add **spinach**. Cover and set aside to wilt.



### 6. Finish & serve

Once sauce is thickened, return **chicken and any juices** to skillet, turning to coat with sauce. Simmer until chicken is warmed through, about 1 minute. Add **1½ tablespoons 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!