



# Antipasto-Topped Chicken

with Balsamic Green Beans and Lemon Orzo

35 Minutes



Chicken Breasts



Orzo



Green Beans



Lemon



Balsamic Vinegar



Mixed Olives



Roasted Red Peppers



Mozzarella Cheese, shredded

HELLO MIXED OLIVES

*This mix of kalamata and green olives is a fantastic flavour bomb!*

## Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, colander, measuring spoons, aluminum foil, medium pot, measuring cups, large non-stick pan, paper towels, microplane/zester

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Orzo	170 g	340 g
Green Beans	170 g	340 g
Lemon	1	1
Balsamic Vinegar	1 tbsp	2 tbsp
Mixed Olives	30 g	60 g
Roasted Red Peppers	170 ml	340 ml
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Prep

Add **6 cups water** and **1 tsp salt** to a medium pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, drain, then roughly chop **roasted red peppers**. Drain, then roughly chop **olives**. Trim **green beans**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.



### Cook green beans

Heat the same pan over medium. When hot, add **green beans** and **3 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until tender-crisp, 4-5 min. Add **1 tbsp butter** (dbl for 4 ppl) and **vinegar**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**.



### Finish prep and cook orzo

Combine **olives**, **cheese** and **roasted red peppers** in a medium bowl. Pat **chicken** dry with paper towels. Carefully slice into the centre of each **chicken breast**, parallel to cutting board, leaving 1-inch intact on the other end. Open up each **chicken breast** like a book. Season both sides with **salt** and **pepper**. Add **orzo** to the boiling water. Cook, uncovered, stirring occasionally, until tender, 6-8 min.



### Finish orzo

When **orzo** is done, reserve **¼ cup pasta water** (dbl for 4 ppl), then drain and return to the same pot, off heat. Add reserved **pasta water**, **1 tsp lemon zest**, **½ tsp lemon juice** and **1 tbsp butter** (dbl all for 4 ppl) to **orzo**, then stir to coat. Season with **salt** and **pepper**.



### Cook chicken

While **orzo** cooks, heat a large non-stick pan over medium-high heat. When hot, add **½ tsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry until golden-brown, 2-3 min per side. Transfer **chicken** to foil-lined baking sheet. Top **chicken** with **cheese** and **pepper mixture**. Broil in the **middle** of the oven until **cheese** is golden-brown and **chicken** is cooked through, 8-10 min.\*\*



### Finish and serve

Divide **orzo** between plates. Top with **chicken** and **green beans**. Squeeze a **lemon wedge** over the **orzo** and **green beans**, if desired.

## Dinner Solved!