



# Dilly Chicken and Orzo

with Spinach and Feta

30 Minutes



Chicken Tenders



Cream Sauce Spice Blend



Orzo



Chicken Broth Concentrate



Baby Spinach



Lemon



Feta Cheese, crumbled



Shallot



Dill



Garlic, cloves

## HELLO DILL

*This delicate herb comes from the same family as parsley and celery!*

## Start here

Before starting, wash and dry all produce.

### Dill Guide for Step 5 (dbl for 4 ppl):

- Mild: 1 tsp
- Dilly: 2 tsp
- Extra-dilly: 1 tbsp

## Bust out

Measuring spoons, zester, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Tenders *	310 g	620 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Orzo	170 g	340 g
Chicken Broth Concentrate	1	2
Baby Spinach	56 g	113 g
Lemon	½	1
Feta Cheese, crumbled	¼ cup	½ cup
Shallot	50 g	100 g
Dill	7 g	14 g
Garlic, cloves	1	2
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 the website or app for the as-prepared recipe nutritional information.

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

## Contact

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## Cook chicken

- Pat **chicken** dry with paper towels. Cut into 2-inch pieces, then season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, stirring occasionally, until golden-brown and cooked through, 3-4 min.\*\*
- Remove the pan from heat.
- Transfer **chicken** to a plate.



## Cook orzo

- Stir **orzo**, **broth concentrate**, **2 ½ cups water** (5 cups for 4 ppl) and **¼ tsp salt** (dbl for 4 ppl) into the pan with **aromatics**. Bring to a simmer over high.
- Once simmering, reduce heat to medium. Cover and cook, stirring every 3-4 min, until **orzo** is tender, 12-14 min. (**NOTE:** If sauce reduces too much, add water, 2 tbsp at a time, to adjust to a looser consistency.)



## Prep

- Meanwhile, on a clean cutting board, peel, then cut **shallot** into ¼-inch pieces.
- Zest **half the lemon**, then cut into wedges (whole lemon for 4 ppl).
- Peel, then mince or grate **garlic**.
- Finely chop **dill**.



## Finish chicken and orzo

- Add **chicken** and **any juices** on the plate, **spinach**, **half the feta**, **lemon zest** and **1 tbsp dill** to the pan with **orzo**. (**NOTE:** Reference dill guide.) Cook, stirring often, until **spinach** wilts, 1 min.
- Season with **salt** and **pepper**, to taste.



## Cook aromatics

- Heat the same pan (from step 1) over medium.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring occasionally, until softened slightly, 1-2 min.
- Add **garlic**. Cook, stirring often, until fragrant, 30 sec.
- Sprinkle **Cream Sauce Spice Blend** into the pan, then stir until combined, 30 sec.



## Finish and serve

- Divide **chicken** and **orzo** between bowls.
- Sprinkle with **remaining feta** and **any remaining dill**, if desired.
- Squeeze a **lemon wedge** over top, if desired.

## Dinner Solved!