



Seared Chicken & Fresh Tomato Pan Sauce

with Orzo, Zucchini & Parmesan

2 < OR > 4 SERVINGS

CUSTOMIZED OPTIONS:

2 | 4 Boneless, Skinless Chicken Breasts

or

10 | 20 oz Shrimp¹

or

2 | 4 8-oz Pasture-Raised Tenderloin Steaks

4 | 8 oz Orzo Pasta

1 | 2 Zucchini

2 | 4 Scallions

4 | 8 oz Grape Tomatoes

1 | 2 oz Tomato & Chipotle Flavored Butter

1/4 | 1/2 cup Grated Parmesan Cheese

2 | 4 Tbsp Mascarpone Cheese

1/2 | 1 Tbsp Weeknight Hero Spice Blend²



Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

Getting Started

COOKING TOOLS

Medium Nonstick Pan (*Large for 4*)
Medium Pot (*Large for 4*)
Knife
Cutting Board

FROM YOUR PANTRY

Olive Oil
Salt
Pepper

Chef's Note

FEATURED INGREDIENT

Our tomato and chipotle flavored butter adds rich and smoky flavor to pan sauces, soups, roasted vegetables, and more.

COOKING TEMPERATURE

The USDA recommends a minimum safe cooking temperature of: 165°F Chicken | 145°F Steak



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¹ peeled & deveined ² Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
Ingredients may be replaced and quantities may vary.

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SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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1. Prepare the ingredients

- ☐ Fill a medium pot (or large for 4 servings) $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the **zucchini** lengthwise, then thinly slice crosswise.
- ☐ Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- ☐ Halve the **tomatoes**.



2. Cook the pasta

- ☐ Add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 8 to 10 minutes, or until tender. Turn off the heat.
- ☐ Drain thoroughly and return to the pot.



3. Cook the zucchini

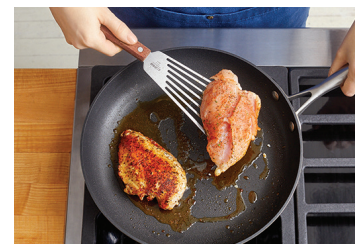
- ☐ Meanwhile, in a medium nonstick pan (or large for 4 servings), heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- ☐ Add the **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- ☐ Transfer to a bowl. Cover with foil to keep warm.
- ☐ Wipe out the pan.



Look for customized instructions before the next step!

4. Cook the chicken

- ☐ Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- ☐ In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the seasoned chicken. Cook 6 to 9 minutes per side, or until browned and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a cutting board.
- ☐ When cool enough to handle, slice the **cooked chicken** crosswise.



5. Make the pan sauce

- ☐ To the pan of reserved fond, add the **halved tomatoes**; season with salt and pepper. Cook on medium-high, stirring frequently and gently pressing down on the tomatoes with the back of a spoon, 3 to 4 minutes, or until slightly softened and beginning to break down.
- ☐ Carefully add **2 tablespoons of water**; season with salt and pepper. Cook, stirring frequently and scraping up any fond, 1 to 2 minutes, or until thoroughly combined and the sauce is thickened.
- ☐ Turn off the heat; stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.



6. Finish the pasta & serve your dish

- ☐ To the pot of **cooked pasta**, add the **cooked zucchini** and **mascarpone**; season with salt and pepper. Stir to combine.
- ☐ Serve the **finished pasta** topped with the **sliced chicken** and **pan sauce**. Garnish with the **parmesan** and **sliced green tops of the scallions**. Enjoy!



Customized Steps

SHRIMP

- ☐ Pat the **shrimp** dry with paper towels; place in a bowl. Season with salt, pepper, and the **spice blend**. Toss to coat.
- ☐ In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the seasoned shrimp in an even layer. Cook, without stirring, 1 to 2 minutes, or until slightly opaque. Continue to cook, stirring occasionally, 1 to 2 minutes, or until opaque and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate. Cover with foil to keep warm.

TENDERLOIN STEAKS

- ☐ Pat the **steaks** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- ☐ In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the seasoned steaks. Cook 6 to 8 minutes per side for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a cutting board; let rest at least 5 minutes.
- ☐ Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.

*The USDA recommends a minimum safe cooking temperature of 145°F for steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.