



Greek-Style Chicken

WITH ORZO SALAD

Express Plus



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt
2 Mixing Bowls, Medium Non-Stick Pan

Ingredients

- 10 oz. Fully Cooked Orzo
- 4 oz. Grape Tomatoes
- 2 oz. Tzatziki Dip
- 2 oz. Baby Spinach
- ½ oz. Feta Cheese Crumbles
- 1½ oz. Greek Vinaigrette
- 1 Lemon
- 12 oz. Boneless Skinless Chicken Breasts
- 1 tsp. Chimichurri Seasoning

Difficulty Level

EASY

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/25520

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry



1. Prepare the Ingredients

- Halve **tomatoes**
- Halve **lemon**. Juice one half and cut the other half into wedges.
- Combine **orzo** and **dressing** in a large mixing bowl. Set aside.
- Pat **chicken** dry, and season both sides with **chimichurri seasoning** and a pinch of **salt**.



2. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove chicken to a plate and tent with foil. Keep pan over medium heat.



3. Cook the Tomatoes and Spinach

- Add **tomatoes** to hot pan and stir occasionally until they begin to release their juices, 3-4 minutes
- Add **spinach** and stir until wilted, 1-2 minutes.
- Remove from burner.



4. Finish Salad, Make Sauce, and Finish Dish

- Transfer **tomatoes and spinach** to bowl with **orzo** and add ¼ tsp. **salt**. Stir until combined.
- In another mixing bowl, combine **tzatziki** and 2 tsp. **lemon juice**.
- Plate dish as pictured on front of card, topping **chicken** with sauce and orzo salad with **cheese**. Squeeze **lemon wedges** over to taste. Bon appétit!