



One-Pan Chicken Cutlet and Orzo

WITH TOMATO, GARLIC, AND TZATZIKI

Meal Kit



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Large Non-Stick Pan

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- 2 Green Onions
- ½ oz. Shredded Parmesan Cheese
- 4 oz. Tzatziki Dip
- 1½ tsp. Garlic Salt
- .8 oz. Lemon Garlic Butter
- 12 oz. Orzo Pasta
- 2 Garlic Cloves
- 8 oz. Grape Tomatoes
- 4 tsp. Chicken Broth Concentrate
- 20 oz. Boneless Skinless Chicken Breast Cutlet

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/26752

*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, 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
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Halve **tomatoes**.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Thinly slice **garlic**.



2. Start the Chicken

- Pat **chicken cutlets** dry and season both sides with a pinch of **salt** and **pepper**.
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add chicken to hot pan and cook until browned on one side, 3-5 minutes.
- Remove from burner. Transfer chicken to a plate. *Chicken will finish cooking in a later step.*
- Reserve pan; no need to wipe clean.



3. Cook the Vegetables

- Return pan used to cook chicken to medium heat and add 2 tsp. **olive oil**. Add **garlic** and **white portions of green onions** to hot pan and cook until tender and translucent, 3-5 minutes.
- Add **tomatoes** and stir occasionally until tomatoes start to soften, 2-4 minutes.



4. Add the Orzo and Chicken

- Add **orzo**, **chicken base**, **garlic salt**, and 3 cups **water** to hot pan. Bring to a simmer.
- Once simmering, cook until al dente and most of the liquid is absorbed, 8-10 minutes.
- Place **chicken** on top of orzo, seared side up.
- Reduce heat to low and cover. Cook until chicken reaches a minimum internal temperature of 165 degrees, 6-8 minutes.
- Remove from burner.



5. Finish the Dish

- Transfer **chicken** to a plate. Stir **butter** and **cheese** into **orzo**.
- Plate dish as pictured on front of card, topping orzo with chicken, and garnishing chicken with **tzatziki** and **green portions of green onions**. Bon appétit!