



In your box

- 2 oz. Lemon Garlic Herb Butter
- 12 oz. Orzo Pasta
- 2 tsp. Garlic Salt
- 10 oz. Cremini Mushrooms
- 3 oz. Light Cream Cheese
- ½ oz. Parsley
- 6 tsp. Chicken Demi-Glace
- 16 oz. Carrot
- 24 oz. Diced Boneless Skinless Chicken Breasts
- 4 oz. Shredded Swiss Cheese

*Contains: milk, wheat

You will need

Salt, Pepper

Wire-Mesh Strainer, Slow Cooker, Medium Pot

HOME CHEF —
Fresh
AND **EASY**

Slow-Cooker

Lemon Chicken and Orzo

with swiss cheese and mushrooms

NUTRITION per serving—Calories: 532, Carbohydrates: 55g, Fat: 18g, Protein: 39g, Sodium: 1519mg.

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

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

Cook Time
HIGH HEAT
4Hrs

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.
- Ingredient(s) used more than once: **garlic salt, cheese**



1

Prepare the Ingredients

- Stem and mince **parsley**.
- Peel, trim, and cut **carrot** into ½” slices on an angle.
- Quarter **mushrooms**.
- Pat **chicken** dry.



2

Start the Meal

- Place slow cooker liner in slow cooker, if desired. Fold top edges in before putting on lid.
- Combine **carrot, mushrooms**, half the **garlic salt** (reserve remaining for finished meal), **chicken demi-glace**, and 1 cup **water**.
- Top with **chicken**. Season with ½ tsp. **salt** and a pinch of **pepper**.
- Turn slow cooker on to high heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4 hours.



3

Cook the Pasta

- After 3 ½ hours, bring a medium pot of **water** to a boil.
- Once water is boiling, add **pasta** and cook until al dente, 4-5 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a wire-mesh strainer.



4

Finish The Dish

- After 4 hours, stir **orzo, cream cheese**, remaining **garlic salt, butter**, and half the **cheese** (reserve remaining for garnish) into slow cooker. *If too dry, add pasta cooking water 1 Tbsp. at a time until desired consistency is reached.*
- Plate dish as pictured on front of card, garnishing with remaining cheese and **parsley**. Bon appétit