

Oregano Chicken & Orzo

with Feta & Olives

🕒 25-35 MINS | 2 SERVINGS

A simple olive tapenade—a favorite Provençal condiment—adds irresistibly briny flavor to our pan-seared chicken, which also gets a layer of aromatic flavor from a coating of dried oregano. It's perfect for serving atop a bed of tender orzo (a rice-shaped pasta) mixed with tangy feta and crisp snap peas.



MATCH YOUR BLUE APRON WINE



Zesty & Tropical

Serve a bottle with this symbol for a great pairing.



Ingredients



2
BONELESS,
SKINLESS CHICKEN
BREASTS



4 oz
SUGAR SNAP PEAS



2 Tbsps
CRÈME FRAÎCHE



1 oz
PITTED NIÇOISE
OLIVES



1 tsp
WHOLE DRIED
OREGANO



4 oz
ORZO PASTA



1 clove
GARLIC



1 1/2 oz
FETA CHEESE



1 Tbsp
RED WINE
VINEGAR



To find out more about Wellness at Blue Apron visit us at www.blueapron.com/pages/wellness, or for further nutrition information see the Nutrition Facts card.



1 Prepare the ingredients & make the tapenade:

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the **snap peas**. Pull off and discard the tough string that runs the length of each pea pod; halve the peas crosswise.
- Finely chop the **olives**.
- Peel **1 clove of garlic**; using a zester, finely grate into a paste (or use the small side of a box grater).
- In a bowl, combine the **chopped olives, half the vinegar, $\frac{1}{2}$ teaspoon of olive oil, and as much of the garlic paste as you'd like**. Taste, then season with salt and pepper if desired.

2 Cook the chicken:

- Pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and the **oregano**.
- In a medium pan (nonstick, if you have one), heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.**
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board. Cover with foil to keep warm.

3 Cook the pasta:

- Meanwhile, add the **pasta** to the pot of boiling water and cook, uncovered, 7 to 9 minutes, or until tender.
- Turn off the heat. Drain thoroughly and return to the pot.

4 Cook the peas:

- In the pan of reserved fond, heat **1 teaspoon of olive oil** on medium-high until hot.
- Add the **halved peas**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened. Turn off the heat.

5 Finish the pasta & serve your dish:

- To the pot of **cooked pasta**, add the **cooked peas, crème fraîche, cheese** (crumbling before adding), and **remaining vinegar**. Stir to combine. Taste, then season with salt and pepper if desired.
- Slice the **cooked chicken** crosswise.
- Serve the **finished pasta** topped with the **sliced chicken and tapenade**. Enjoy!

**An instant-read thermometer should register 165°F.



NUTRITION PER SERVING (AS PREPARED)* Calories: 650, Total Carbohydrates: 49g, Dietary Fiber: 5g, Added Sugar: 0g, Total Fat: 26g, Saturated Fat: 10g, Protein: 50g, Sodium: 1120mg.

CONTAINS: See Ingredient Packaging for Allergen(s).

*See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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