



PREP & BAKE CREAMY CHICKEN ORZO

with Feta, Pistachios & Green Goddess Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Oven-Ready Tray



1 tsp | 2 tsp
Chili Flakes



½ Cup(s) | 1 Cup(s)
Feta Cheese
Contains: Milk



1 | 2
Cannellini Beans



2 oz | 4 oz
Green Goddess Dressing



1 tsp | 2 tsp
Dried Oregano



1 tsp | 2 tsp
Garlic Powder



½ oz | 1 oz
Pistachios
Contains: Tree nuts



4 oz | 8 oz
Orzo Pasta
Contains: Wheat



2 | 4
Chicken Stock Concentrates



10 oz | 20 oz
Chopped Chicken Breast



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

HELLO

FETA CHEESE

A tangy brined cheese that's popular in Mediterranean cuisine



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 930



OVEN-LOVIN' TRAY

Our oven-ready tray makes life even easier—no pots to clean! If the tray is dented in transit, no worries! Simply smooth it out with your fingers.

BUST OUT

- Aluminum foil
- Small bowl
- Kosher Salt
- Black Pepper
- Olive Oil

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees.
- Open package of **chicken*** and drain off any excess liquid. In **oven-ready tray**, combine chicken, **orzo**, **beans** and **their liquid**, **stock concentrates**, **oregano**, **garlic powder**, **cream cheese**, and **¼ cup water** (for 4 servings, divide between two trays, using ¼ cup water for each tray). Drizzle mixture with **olive oil**.



3 PREP TOPPINGS

- Meanwhile, crush **pistachios** in their package. In a small bowl, combine **green goddess dressing**, **1 TBSP olive oil**, and **1 TBSP water** (2 TBSP olive oil and 2 TBSP water for 4 servings). Taste and season with a **pinch of salt**.



2 BAKE CHICKEN & ORZO

- Cover **chicken orzo bake** with foil and bake on top rack until chicken is fully cooked and bake is bubbling, 30-35 minutes (for 4 servings, place two trays side by side on top rack).



4 FINISH & SERVE

- Carefully remove foil from **chicken orzo bake** (**watch out for steam!**); stir. Taste and season with **salt** and **pepper**.
- Top with **feta** and **crushed pistachios**. Drizzle with **green goddess sauce**. Divide between plates or shallow bowls; serve with **chili flakes** on the side.

*Poultry is fully cooked when internal temperature reaches 165°.