



HERBS DE PROVENCE CHICKEN

over a Warm Farro, Mozzarella, and Tomato Jumble



HELLO FARRO

An ancient grain that's rich in fiber and full of nutty flavor

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 620**



Shallot



Grape Tomatoes



Chicken Breasts



Balsamic Vinegar



Farro
(Contains: Wheat)



Fresh Mozzarella
(Contains: Milk)



Herbs de Provence



Honey

START STRONG

When butterflying the chicken, try to slice as close to the center as you can. You want both sides to be the same thickness so that each cooks evenly in the pan.

BUST OUT

- Medium pot
- Small bowl
- Large pan
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---------------------|-----------------|
| • Shallot | 1 1 |
| • Farro | ½ Cup 1 Cup |
| • Grape Tomatoes | 4 oz 8 oz |
| • Fresh Mozzarella | 4 oz 8 oz |
| • Chicken Breasts | 12 oz 24 oz |
| • Herbs de Provence | 1 TBSP 2 TBSP |
| • Balsamic Vinegar | 1 TBSP 2 TBSP |
| • Honey | ½ oz 1 oz |

HELLO WINE



PAIR WITH

Apostura Campo de Borja
Garnacha-Tempranillo, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 COOK FARRO

Bring **2½ cups water** and a pinch of **salt** to a boil in a medium pot. Halve, peel, and mince **shallot**. Once water is boiling, add **farro** and shallot to pot. Lower heat and reduce to a simmer. Cook until tender, 25-30 minutes. **TIP:** If there is still water in pot after cooking, drain farro and return to pot.



4 MAKE DRESSING

In a small bowl, whisk together **1 TBSP balsamic vinegar** (we sent more), **honey**, and a large drizzle of **olive oil**. Season with **salt** and **pepper**.



2 PREP

Wash and dry all produce. Halve **tomatoes** lengthwise. Cut **mozzarella** into ½-inch cubes. **TIP:** We'll be prepping the chicken next. If you'd like to cook the chicken on the grill, now's a good time to fire it up.



5 COOK CHICKEN

Heat a drizzle of **olive oil** in a large pan over high heat. Add **chicken** in a single layer. Cook until browned and no longer pink in center, 3-4 minutes per side. **TIP:** If grilling, grill chicken over direct heat until lightly charred and no longer pink in center, 3-4 minutes per side.



3 BUTTERFLY CHICKEN

With your hand on top of one **chicken breast**, cut ¾ of the way through center, parallel to cutting board, stopping before you slice through completely. Open it up like a book. Season all over with **salt, pepper,** and **herbs de Provence**. Repeat with remaining chicken breast.



6 FINISH AND PLATE

Add **tomatoes, mozzarella,** and half the **dressing** to pot with farro and toss to combine. Season with **salt** and **pepper**. Slice **chicken** into strips. Divide **farro mixture** between plates, then top with chicken. Drizzle with remaining dressing and serve.

MAGNIFIQUE!

That incredible floral aroma is the lavender in the Herbs de Provence.

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