

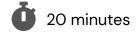




## **Italian Chicken**

## with Risoni

A homely Italian tomato sauce with garlic and onion, served with seared chicken schnitzels and butter risoni, finished with a sprinkle of fresh parsley.







# Make a risonotto!

Shred the cooked chicken into smaller pieces and toss through the sauce along with the risoni! Garnish with parmesan cheese if you have some.

PROTEIN TOTAL FAT CARBOHYDRATES 83g

21 April 2023

#### FROM YOUR BOX

RISONI	125g
CHICKEN SCHNITZELS	300g
BROWN ONION	1
RED CAPSICUM	1
TOMATO SUGO	1 jar
BABY SPINACH	1 bag (60g)
PARSLEY	1 packet

#### FROM YOUR PANTRY

olive oil, butter, salt, pepper, dried Italian herbs, 1 garlic clove

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

You can use dried oregano, fresh rosemary or thyme to coat the chicken instead of dried Italian herbs.

You can slice the chicken before returning it to the sauce if preferred.

No gluten option - risoni is replaced with GF pasta. Cook pasta according to packet instructions or until al dente. Toss through sauce in step 4 if preferred.





#### 1. COOK THE RISONI

Bring a saucepan of water to a boil. Add risoni and cook in boiling water for 8-10 minutes or until al dente. Drain, return to pan and stir through 1/2 tbsp butter.



#### 2. COOK THE CHICKEN

Heat a frypan over medium-high heat with olive oil. Coat chicken with 1 tsp Italian herbs and cook for 4-5 minutes each side or until cooked through (see notes). Remove to a plate and keep pan on heat.



## 3. SAUTÉ THE VEGETABLES

Slice onion and capsicum. Add to pan as you go along with 1 tbsp olive oil and 1 crushed garlic clove. Cook for 5 minutes until softened.



## 4. SIMMER THE SAUCE

Pour in sugo and 1/2 jar water. Simmer for 5 minutes. Stir in spinach until wilted. Season with salt and pepper to taste. Return cooked chicken to pan (see notes).



### **5. FINISH AND SERVE**

Divide chicken and risoni among bowls. Garnish with chopped parsley.





How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au