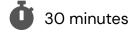




## **Herby Chicken** with Spring Lemon Risotto

Golden chicken schnitzels cooked in the pan with Italian herbs and served with sautéed asparagus on a bed of cheesy lemon risotto.







# Make it a one-pan!

Slice the chicken, asparagus and beans and cook them in the pan with the risotto if preferred!

## FROM YOUR BOX

BROWN ONION	1
ARBORIO RICE	300g
GREEN BEANS	1 bag (250g)
ASPARAGUS	1 bunch
LEMON	1
CHICKEN SCHNITZELS	600g
PARMESAN CHEESE	1 packet

#### FROM YOUR PANTRY

oil for cooking, butter, salt, pepper, 1 stock cube, dried Italian herbs

### **KEY UTENSILS**

2 large frypans, kettle

#### **NOTES**

You can use liquid stock instead of water or stock paste instead of a stock cube if preferred! We used a chicken stock cube.



## 1. SAUTÉ THE ONION

Boil the kettle with 5 cups water.

Heat a large frypan with **1 tbsp oil** over medium-high heat. Dice and add onion. Cook for 3 minutes until softened.



## 2. SIMMER THE RICE

Stir in rice and 1 crumbled stock cube (see notes). Add 5 cups boiled water and bring to a boil. Semi-cover and simmer over medium heat until absorbed. (approximately 20–25 minutes).



## 3. SAUTÉ THE GREENS

Meanwhile, heat a second frypan over medium-high heat. Trim beans and asparagus. Coat with **oil** and cook for 5 minutes until tender. Toss with zest from 1/2-1 lemon and set aside.



## 4. COOK THE CHICKEN

Coat chicken with 2 tsp dried Italian herbs, oil, salt and pepper. Reheat pan over medium-high heat. Cook chicken for 4-5 minutes each side or until cooked through. Take pan off heat and return greens to pan to keep warm.



## 5. FINISH THE RISOTTO

Stir juice from 1/2 lemon (wedge remaining) through the risotto along with 1/2 packet parmesan cheese. Stir through 1 tbsp butter. Season to taste with salt and pepper.



## **6. FINISH AND SERVE**

Divide risotto, greens and chicken among plates to serve. Garnish with remaining parmesan to taste and serve with lemon wedges.

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



