

Marry Me Chicken

AND CREAMY ORZO



INGREDIENTS

Tuscan Style (Marry Me) Sauce

Chicken Fillet (Skinless / Boneless)

Orzo

Sundried Tomatoes

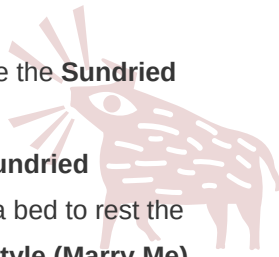
Spinach

Parmesan



METHOD

1. Prepare the Chicken Fillet and cook in 150g of **Tuscan Style (Marry Me) Sauce**, at 160 degrees for approximately 20-25 minutes.
2. Whilst the **Chicken** is cooking, prepare the **Orzo**. For al dente cook for 7-8 minutes, or a softer texture up to 10 minutes.
3. Sauté **Spinach** for 2-5 minutes, alongside the **Sundried Tomatoes**.
4. Once cooked, mix **Orzo**, **Spinach** and **Sundried Tomatoes** together, and use the mix as a bed to rest the cooked **Chicken Fillet** in **AVO Tuscan Style (Marry Me) Sauce**.
5. To finish generously top with finely grated **Parmesan**.



SERVING SUGGESTION

Marry Me Chicken and Creamy Orzo is a complete dish on its own, but pairs beautifully with a simple green salad, roasted vegetables, or crusty bread.



For allergen information, please refer to the relevant product specification.



OVEN / PAN



SERVE WITH SALAD, ROASTED VEGETABLES OR CRUSTY BREAD

The AVO Tuscan Style (Marry Me) Sauce is a rich and creamy Italian-inspired sauce with the comforting flavours of Parmesan, sun-dried tomatoes, and oregano. Perfect for bringing a heart-warming Tuscan touch to any dish.

So good, it's said to be worth a proposal!