

SEARED CHICKEN & ACINI DI PEPE WITH BROCCOLI AND CITRUS SAUCE

Servings: 2

Prep time: 10 minutes

Cook time: 30 minutes

Total time: 40 minutes

INGREDIENTS:

- 1-2 chicken breasts (see notes)
- 1 cup Acini De Pepe
- 1 head of broccoli, cut up into small even pieces
- 1 shallot
- 1 orange, juiced
- 2 Tbsp lemon juice
- 1 Tbsp capers, patted dry
- Olive oil
- Kosher salt and pepper

INSTRUCTIONS:

1. Boil the Acini De Pepe according to the box instructions. Drain and return to the same pot.
2. While pasta is boiling, heat a thin layer of olive oil in a skillet over medium-high heat. Pan fry the capers until crispy. Remove and place on a paper towel lined plate. Set aside.
3. Add broccoli to the skillet. If the skillet is dry, add a splash of olive oil. Season with salt and pepper. Cook for about 5-7 minutes until broccoli gets soft. Then add the shallot and cook for about 2-3 more minutes.
4. Once broccoli and shallots are done, add to the same pot as the Acini De Pepe. Pour about 2 teaspoons of the lemon juice. Season with salt and pepper and stir. Keep warm and set aside.
5. In the same skillet, add a thin layer of olive oil. Season the chicken with salt and pepper. Pan fry for about 4-5 minutes per side. Remove chicken from the skillet and set on a cutting board. Rest for 5 minutes and cut the chicken crosswise.
6. In the same skillet, add the orange juice, remaining lemon juice and a splash of water. Season with salt and pepper and stir until sauce is reduced. Approx 1-2 minutes. Be sure to scrape up any bits from the chicken.
7. To serve, add a couple spoonfuls of the finished Acini De Pepe and place chicken on top. Drizzle with the sauce and add the fried capers on top.

NOTES:

- If chicken breast is already thin, go ahead and use two. No need to butterfly.