



## Creamy Chicken Piccata

over Egg Noodles with Roasted Green Beans

30-40min

2 Servings

Mascarpone and lemon juice come together to make a luxuriously silky sauce for boneless chicken breasts. The chicken is served over thick egg noodles, perfect for soaking up the extra sauce, with garlicky, roasted green beans and crisp capers along for the ride.

## What we send

- 6 oz egg noodles <sup>1,3</sup>
- ½ lb green beans
- garlic
- 1 lemon
- 1 oz capers <sup>12</sup>
- 1 pkt chicken broth concentrate
- 3 oz mascarpone <sup>7</sup>
- 12 oz pkgs boneless, skinless chicken breasts

## What you need

- kosher salt & ground pepper
- butter <sup>7</sup>
- all-purpose flour <sup>1</sup>
- olive oil

## Tools

- large saucepan
- box grater or microplane
- medium skillet
- rimmed baking sheet

## Allergens

Wheat (1), Egg (3), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1030kcal, Fat 59g, Carbs 77g, Protein 58g



### 1. Cook noodles

Preheat oven to 450°F with a rack in the upper third. Bring a large saucepan of **salted water** to boil. Add **noodles** and cook until al dente, 5–6 minutes. Drain noodles, then return to pot and toss with **1 tablespoon butter**. Cover to keep warm until ready to serve.



### 2. Prep ingredients

Meanwhile, trim **green beans**. Finely chop **2 teaspoons garlic**. Finely grate **1 teaspoon lemon zest**, then separately squeeze **1 tablespoon lemon juice** into a small bowl. Cut any remaining lemon into wedges. Drain **2 tablespoons of the capers** (no need to rinse).



### 3. Prep sauce & chicken

In a liquid measuring cup, whisk to combine **broth concentrate**, **3 tablespoons mascarpone**, **1 cup water**, and **1½ tablespoons flour**. Season with **salt** and **pepper**. Pat **chicken** dry; pound to ½-inch thickness, if necessary. In a shallow bowl, combine **lemon zest** and **½ tablespoon flour**; season with **pepper**. Dredge chicken in **flour-zest mixture**, coating well; tap off excess.



### 4. Brown chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and cook, without flipping, until browned on the bottom, about 2 minutes (chicken will not be cooked through). Transfer to one half of a rimmed baking sheet, browned-side up. Rinse and dry skillet; reserve for step 6.



### 5. Roast green beans

Add **green beans** to open side of baking sheet. Toss with **1 tablespoon oil** and **1 teaspoon of the chopped garlic**; season with **salt** and **pepper**. Sprinkle **capers** over top. Roast on upper oven rack until **chicken** is cooked through, 4–6 minutes, and green beans are browned in spots and capers are crisp, about 8 minutes total.



### 6. Make sauce & serve

Meanwhile, melt **2 tablespoons butter** in reserved skillet. Add **remaining garlic**, and cook, stirring, until fragrant, 30 seconds. Whisk in **broth mixture** and **lemon juice**; cook until sauce thickens slightly (like heavy cream), 3 minutes. Serve **noodles** topped with **chicken**, **sauce**, and **capers**, with **green beans** alongside and **any lemon wedges** for squeezing over. Enjoy!