



## Skillet Chicken Parmesan

with Casarecce & Spinach

30-40min

2 Servings

We're giving chicken Parmesan a minimalist makeover. We're taking out the hard work by leaving behind the flour-egg-breadcrumbs step, but obviously keeping the melty mozzarella. And unless you were looking forward to washing extra pots and pans, you'll be happy to find that all you'll need is a skillet for the chicken and a pot for the pasta.

## What we send

- ½ lb casarecce pasta <sup>1</sup>
- 12 oz boneless, skinless chicken breasts
- canned tomatoes
- garlic (use 2 large cloves)
- ¾ oz piece Parmesan <sup>7</sup>
- 1 pkg mozzarella <sup>7</sup>
- 3 oz baby spinach

## What you need

- kosher salt & ground pepper
- olive oil
- balsamic vinegar <sup>17</sup>

## Tools

- medium pot with lid
- colander
- meat mallet (or heavy skillet)
- large ovenproof skillet
- box grater or microplane

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1110kcal, Fat 43g, Carbs 100g, Proteins 69g



### 1. Cook pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** to boiling water and cook, stirring often to prevent sticking, until al dente, about 12 minutes. Reserve **¼ cup pasta cooking water**, then drain pasta.



### 2. Brown chicken

Meanwhile, pat **chicken** dry. Place between 2 sheets of plastic wrap. Pound to an even ¼-inch thickness using a meat mallet or heavy skillet. Season well with **salt** and **pepper**. Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add chicken and cook until well-browned and just cooked through, 2-3 minutes per side. Transfer chicken to a plate. Reserve skillet.



### 4. Prep cheeses

Meanwhile, preheat broiler with top rack 6 inches from heat source. Finely grate **Parmesan** and thinly slice **mozzarella**.



### 5. Dress pasta

Once **pasta** is cooked, return it to the same pot and toss with **spinach**, **2 tablespoons oil**, **2 teaspoons vinegar**, **reserved pasta water**, and **half of the Parmesan**. Cook over medium heat, stirring, until spinach is wilted and pasta water is absorbed, 2-3 minutes. Season to taste with **salt** and **several grinds of pepper**.



### 3. Make sauce

Cut **tomatoes** in can with kitchen shears until chopped, if necessary. Peel and thinly slice **2 large garlic cloves**; heat with **1 tablespoon oil** in same skillet over medium-high, stirring, until garlic is fragrant, 30 seconds. Stir in tomatoes and their juices, **¼ cup water**, **1 teaspoon vinegar**, and **½ teaspoon salt**. Simmer until slightly reduced to about 1½ cups, 8-10 minutes.



### 6. Finish & serve

Add **chicken** to sauce in skillet and turn to coat. Scatter **mozzarella** and **remaining Parmesan** over chicken. Broil on top rack until cheese is melted and golden-brown, about 3 minutes (watch closely as broilers vary). Let sit, 2-3 minutes, then serve **chicken Parmesan** alongside **pasta** with **sauce** spooned over pasta, if desired. Enjoy!