



## 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.



### 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.



### 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**.



### 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!