



ONE POT

Creamy Tuscan Chicken

with Spinach & Garlic Bread



30min



2 Servings

How do you take plain ole chicken and make it taste like your're dining under the Tuscan sun? Smother it in a quick sauce of sun-dried tomatoes, garlic, and mascarpone—a very soft Italian cheese with a fresh, milky, almost sweet flavor. It has a silky texture that adds a luscious creaminess to the sauce. The flavors are so evocative, you'll imagine you're in a charming villa surrounded by vineyards.

What we send

- garlic (use 1 large clove)
- 1 medium red onion
- 2 oz sun-dried tomatoes ¹⁷
- 12 oz pkg boneless, skinless chicken breasts
- Italian seasoning (use 1 tsp)
- 1 pkt chicken broth concentrate
- 3 oz mascarpone cheese ⁷
- 5 oz baby spinach
- 1 ciabatta roll ^{1,6}

What you need

- butter ⁷
- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

Tools

- medium skillet

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), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 48g, Carbs 48g, Proteins 51g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Set **1 tablespoon butter** out at room temperature to soften. Peel and finely chop **1 teaspoon garlic**. Peel and cut **onion** into 1-inch pieces. Pat **sun-dried tomatoes** dry, then coarsely chop.



4. Build sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **onions** to skillet; cook, stirring, until softened, about 6 minutes. Add **sun-dried tomatoes** and **¾ teaspoon of the garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **chicken broth concentrate** and **⅔ cup water**. Bring to a simmer; cook, scraping up browned bits, until reduced by ⅓, 3 minutes. Stir in **mascarpone**.



2. Season chicken

Pat **chicken** dry. In a small bowl, combine **1 tablespoon flour**, **1 teaspoon of the Italian seasoning**, and **a generous pinch each salt and pepper**. Sprinkle **seasoning mixture** all over chicken, patting to help it adhere.



5. Add spinach

Add **spinach** to the skillet. Cook, stirring occasionally, until spinach is wilted, about 2 minutes. Season to taste with **salt** and **pepper**. Return **chicken and any resting juices** back to skillet, then keep warm over low heat.



3. Cook chicken


Heat **1 tablespoon oil** in medium skillet over medium-high. Add **chicken** to skillet; cook until lightly browned on both sides and cooked through, about 3 minutes per side. Transfer to a plate.



6. Make garlic bread & serve

Split **ciabatta**. In a small bowl, mash to combine **softened butter** with **remaining ¼ teaspoon garlic**. Spread butter on cut sides of ciabatta; place on a piece of aluminum foil (or a baking sheet). Broil on top oven rack until butter is melted and bread is lightly browned, 1–2 minutes (watch closely, as broilers vary). Serve **creamy Tuscan chicken** with **garlic bread** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**