



## Creamy Tuscan Chicken

with Spinach & Garlic Bread

30min 2 Servings

How do you take plain ole chicken and make it taste like you'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 <sup>17</sup>
- 12 oz pkg boneless, skinless chicken breasts
- Italian seasoning (use 1 tsp)
- 1 pkt chicken broth concentrate
- 3 oz mascarpone cheese <sup>7</sup>
- 5 oz baby spinach
- 1 ciabatta roll <sup>1,6</sup>

## What you need

- butter <sup>7</sup>
- all-purpose flour <sup>1</sup>
- 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.



### 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.



### 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.



### 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 **3/4 teaspoon of the garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **chicken broth concentrate** and **2/3 cup water**.

Bring to a simmer; cook, scraping up browned bits, until reduced by  $\frac{1}{3}$ , 3 minutes. Stir in **mascarpone**.



### 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.



### 6. Make garlic bread & serve

Split **ciabatta**. In a small bowl, mash to combine **softened butter** with **remaining 1/4 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!