



PICKY EATER PROOF
ONE POT

One-Pan Caprese Chicken

with Balsamic Sauce & Garlic Bread

20-30min

2 Servings

This dinner takes all the hallmarks of a summertime favorite, caprese salad, and tweaks them to make something warm and comforting for the cooler weather. Sweet grape tomatoes are incorporated into a sauce for tender chicken breasts; the two are topped with gooey mozzarella, then finished with fresh basil. A side of Parmesan garlic bread allows you to soak up every last bit of the pan sauce.

What we send

- garlic (use 1 large clove)
- 1 container grape tomatoes (use half)
- $\frac{3}{4}$ oz piece Parmesan ⁷
- 1 pkg mozzarella ⁷
- 1 pkt chicken broth concentrate
- 12 oz pkg boneless, skinless chicken breasts
- 1 ciabatta roll ^{1,6}
- $\frac{1}{4}$ oz fresh basil

What you need

- butter ⁷
- balsamic (or white wine vinegar) ¹⁷
- sugar
- kosher salt & pepper
- olive oil

Tools

- box grater
- medium ovenproof 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 730kcal, Fat 31g, Carbs 54g, Proteins 59g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Set **1 tablespoon butter** in a small bowl to soften at room temperature until step 5. Peel and finely chop **1 teaspoon garlic**. Halve **half of the tomatoes** lengthwise (save rest for own use). Finely grate **Parmesan**. Coarsely grate **mozzarella** on the large holes of a box grater.



4. Make sauce

Add **broth mixture** to same skillet over medium-high. Cook, scraping up any browned bits, until reduced to $\frac{1}{4}$ cup, 2-3 minutes. Add **chicken** back to skillet along with the **halved tomatoes**. Broil on top oven rack until tomatoes blister and chicken is cooked through, 2-3 minutes (watch closely, as broilers vary).



2. Prep sauce

In a liquid measuring cup, stir to combine **broth concentrate**, **$\frac{1}{2}$ cup water**, **3 tablespoons balsamic vinegar**, and **1 tablespoon sugar**; set aside for step 4.



5. Make garlic butter

Meanwhile, mix **chopped garlic** and **half of the Parmesan** into the **softened butter**; season with **salt** and **pepper**. Split **roll**, if necessary. Spread **garlic butter** on cut sides of roll; place on a piece of foil. Broil on top oven rack until golden and toasted, 1-2 minutes (watch closely). Keep broiler on.



3. Sear chicken

Pat **chicken** dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Cook chicken until browned, flipping once, about 2 minutes per side (chicken will not be cooked through). Transfer to a plate.



6. Finish chicken & serve

Pick **basil leaves** from stems; discard stems. Sprinkle **mozzarella** over **chicken**. Broil on top rack until cheese is melted and browned in spots, 1-2 minutes (watch closely). Top with **basil leaves**, and serve with **remaining Parmesan** and **garlic bread** alongside. Enjoy!