



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 ¹
- 12 oz boneless, skinless chicken breasts
- 1 can whole-peeled tomatoes
- garlic (use 2 large cloves)
- ¾ oz piece Parmesan ⁷
- 1 pkg mozzarella ⁷
- 5 oz baby spinach

What you need

- kosher salt & pepper
- olive oil
- balsamic vinegar (or red wine vinegar) ¹⁷

Tools

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

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 1100kcal, Fat 45g, Carbs 94g, Proteins 68g



1. Cook pasta

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



2. Brown chicken

Pat **chicken** dry and place between 2 sheets of plastic wrap. Using a meat mallet (or heavy skillet) pound chicken to an even ¼-inch thickness. Season 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.



3. Make tomato sauce

Using kitchen shears, cut **tomatoes** in can until finely chopped. Peel and thinly slice **2 large garlic cloves**. Heat **1 tablespoon oil** in same skillet over medium-high. Add garlic and cook, stirring, until fragrant, 30 seconds. Stir in tomatoes and their juices, **¼ cup water**, **1 teaspoon vinegar**, and **½ teaspoon salt**. Simmer until 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 to same pot and toss with **spinach**, **reserved cooking water**, **half of the Parmesan**, **2 tablespoons oil**, and **2 teaspoons vinegar**. Cook over medium heat, stirring, until spinach is wilted and 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 oven rack until cheese is melted and golden brown, about 3 minutes (watch closely, as broilers vary). Let sit for 2-3 minutes. Serve **chicken Parmesan** alongside **pasta** with **sauce** spooned over pasta, if desired. Enjoy!

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

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