



## 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 <sup>7</sup>
- 1 pkg mozzarella <sup>7</sup>
- 1 pkt chicken broth concentrate
- 12 oz pkg boneless, skinless chicken breasts
- 1 ciabatta roll <sup>1</sup>
- $\frac{1}{4}$  oz fresh basil

## What you need

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

## Tools

- box grater or microplane
- medium ovenproof skillet

## 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 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 **chicken broth concentrate,  $\frac{1}{2}$  cup water, 3 tablespoons 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).



### 3. Sear chicken

Pat **chicken** dry and pound to an even  $\frac{1}{2}$ -inch thickness, if necessary; 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!