



## Creamy Chicken Piccata

with Egg Noodles & Garlic Green Beans



30-40min



2 Servings

Mascarpone cheese and lemon juice come together to make a luxuriously silky sauce for boneless chicken breasts. The chicken is served over fresh pasta, perfect for soaking up the extra sauce, with garlicky, roasted green beans and crisp capers along for the ride.



## What we send

- ½ lb egg noodles <sup>1,3</sup>
- ½ lb green beans
- garlic (use 2 large cloves)
- 1 lemon
- 1 container capers (use 2 Tbsp) <sup>12</sup>
- 1 pkt chicken broth concentrate
- 3 oz mascarpone cheese <sup>7</sup>
- 12 oz pkg boneless, skinless chicken breasts

## What you need

- kosher salt & pepper
- butter <sup>7</sup>
- all-purpose flour <sup>1</sup>
- olive oil

## Tools

- large saucepan
- box grater or microplane
- medium skillet
- rimmed baking sheet

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), Egg (3), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 1160kcal, Fat 60g, Carbs 94g, Proteins 61g



### 1. Cook noodles

Preheat oven to 450°F with a rack in the upper third. Bring a large saucepan of **salted water** to a boil over high heat. Add **noodles** and cook until al dente, 5–6 minutes. Drain noodles, then return to pot and toss with **1 tablespoon butter**. Cover to keep warm until ready to serve.



### 4. Brown chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**, and cook, without flipping, until browned on the bottom, about 2 minutes (chicken will not be cooked through). Transfer to one half of a rimmed baking sheet, browned-side up. Rinse and dry skillet; reserve for step 6.



### 2. Prep ingredients

Meanwhile, trim ends from **green beans**. Finely chop **2 teaspoons garlic**. Finely grate **1 teaspoon lemon zest**, then separately squeeze **1 tablespoon lemon juice** into a small bowl. Cut any remaining lemon into wedges. Drain **2 tablespoons of the capers** (no need to rinse).



### 5. Roast green beans

Add **green beans** to open side of baking sheet. Toss with **1 tablespoon oil** and **1 teaspoon of the chopped garlic**; season with **salt** and **pepper**. Sprinkle **capers** over top. Roast on upper oven rack until chicken is cooked through, 4–6 minutes, and green beans are browned in spots and capers are crisp, about 8 minutes total.



### 3. Prep sauce & chicken

In a liquid measuring cup, whisk **chicken broth concentrate**, **3 tablespoons mascarpone**, **1 cup water**, and **1½ tablespoons flour**. Season with **salt** and **pepper**. Pat **chicken** dry, then pound to ½-inch thickness, if desired. In a shallow bowl, combine **lemon zest** and **½ tablespoon flour**; season with **pepper**. Dredge chicken in **flour-zest mixture**, coating well; tap off excess.



### 6. Make sauce & serve

Meanwhile, melt **2 tablespoons butter** in reserved skillet. Add **remaining garlic**, and cook, stirring, until fragrant, 30 seconds. Whisk in **broth mixture** and **lemon juice**; cook until sauce thickens slightly (like heavy cream), 3 minutes. Serve **noodles** topped with **chicken**, **sauce**, and **capers**, with **green beans** alongside and **any lemon wedges** for squeezing. 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](https://marleyspoon.com) #marthaandmarleyspoon