



## Rosemary-Tomato Chicken Penne

with Garlicky Green Beans

30-40min

2 Servings

Tender and super flavorful, cubed chicken thigh is a weeknight dinner savior. It adds a richness and depth to the pasta sauce. On the side, there's green beans that you broil with whole rosemary sprigs. The rosemary leaves crisp up and become a fragrant topper for the pasta.

## What we send

- 1/4 oz fresh rosemary
- garlic
- 4 oz roasted red peppers
- 1/2 lb green beans
- 3/4 oz piece Parmesan <sup>7</sup>
- 10 oz cubed chicken thighs
- 1 can tomato sauce
- 1/2 lb penne <sup>1</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- large pot
- microplane or grater
- 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), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 840kcal, Fat 24g, Carbs 107g, Proteins 54g



### 1. Prep ingredients

Preheat broiler with a rack in the upper third. Fill a large pot with **salted water**, then bring to a boil. Pick and finely chop **2 teaspoons rosemary leaves**; rub remaining rosemary sprigs with **oil** to coat. Finely chop **2 teaspoons garlic**. Thinly slice **red peppers**. Trim stem ends from **green beans**. Finely grate **Parmesan**.



### 4. Broil beans & rosemary

On a rimmed baking sheet, toss **green beans** with **1 tablespoon oil**; season with **salt** and **pepper**. Broil on upper oven rack until green beans are softened, 3-4 minutes. Add **rosemary sprigs** and broil until beans are charred in spots and rosemary leaves are crisp, 2-4 minutes (watch closely). Reserve rosemary for serving, then toss beans on baking sheet with **remaining garlic**.



### 2. Brown chicken

Pat **chicken** dry, then season all over with **salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, without stirring, until well browned on the bottom, about 3 minutes. Flip pieces and brown on the other side, about 2 minutes (chicken will not be cooked through).



### 5. Cook pasta

Meanwhile, add **penne** to boiling water, and cook, stirring occasionally, until al dente, about 8 minutes. Reserve **1/4 cup cooking water**, then drain pasta.



### 3. Make sauce

Add **chopped rosemary**, **roasted red peppers**, and **2/3 of the garlic** to skillet with **chicken**. Cook, stirring, until fragrant, about 2 minutes. Add **tomato sauce**, **3/4 cup water**, and **a generous pinch of salt**. Bring to a boil, then reduce heat to medium. Simmer until chicken is cooked through, and sauce is reduced to consistency of heavy cream (about 2 cups), about 7 minutes.



### 6. Finish pasta & serve

Return skillet with **sauce** to medium heat; stir in **pasta** and **reserved cooking water**. Add **half of the Parmesan** in large pinches to avoid clumping, stirring after each addition; season **pasta** to taste. Top pasta with **remaining Parmesan** and a **drizzle of oil**. Remove **crisp rosemary leaves** from sprigs and sprinkle over top. Serve **garlicky green beans** alongside. Enjoy!