



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

- ¼ oz fresh rosemary
- garlic
- 4 oz roasted red peppers
- ½ lb green beans
- ¾ oz piece Parmesan ⁷
- 10 oz cubed chicken thighs
- 1 can tomato sauce
- ½ lb penne ¹

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 **¼ cup cooking water**, then drain pasta.



3. Make sauce

Add **chopped rosemary, roasted red peppers**, and **⅔ of the garlic** to skillet with **chicken**. Cook, stirring, until fragrant, about 2 minutes. Add **tomato sauce, ¾ 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!