



## Garlicky Chicken

with Fettuccine Alfredo & Roasted Broccoli

30-40min 2 Servings

Fettuccine is a flat pasta that is popular in Rome and Tuscany. The width of the noodle makes this shape ideal for soaking up thick, creamy, or butter-based sauces. Here, the fettuccine is tossed in a cheesy Alfredo sauce, made silky smooth thanks to the addition of mascarpone. The pasta is served with pan-roasted chicken breasts, roasted broccoli, and a drizzle of garlicky-chili oil for a touch of heat.

## What we send

- garlic
- $\frac{3}{4}$  oz piece Parmesan 7
- 4 oz mascarpone 7
- $\frac{1}{4}$  oz fresh parsley
- 1 pkt crushed red pepper (use  $\frac{1}{4}$  tsp)
- $\frac{1}{2}$  lb broccoli
- 1 pkg fettuccine 1
- 12 oz boneless, skinless chicken breasts

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium 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 990kcal, Fat 54g, Carbs 70g, Proteins 54g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Bring a medium pot of **salted water** to a boil. Finely chop **2 teaspoons garlic**; thinly slice 1 large garlic clove. Finely grate **Parmesan**, if necessary. In a medium bowl, whisk **mascarpone**, **chopped garlic**, **1/2 cup water**, and **a pinch each of salt and pepper** (it's ok if sauce is lumpy). Coarsely chop **parsley leaves and stems**.



### 4. Cook fettuccine

Add **fettuccine** to boiling water and cook, stirring to prevent clumping, until al dente, about 8-10 minutes. Drain, then return fettuccine to pot.



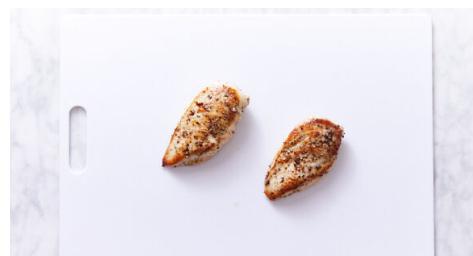
### 2. Make chili oil

In a medium skillet, combine **sliced garlic**, **1/4 cup oil**, and **1/4 teaspoon crushed red pepper**. Cook over medium heat, stirring, until oil is sizzling and garlic is just beginning to brown, about 3 minutes. Carefully transfer to a heatproof bowl. Wipe out skillet and reserve for step 5.



### 3. Roast broccoli

Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. On a rimmed baking sheet, toss broccoli with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on upper oven rack until well browned and crisp-tender, about 10-12 minutes (watch closely as ovens vary).



### 5. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add chicken and cook until golden brown and cooked through, about 3-4 minutes per side. Transfer to a cutting board or plates.



### 6. Finish & serve

Add **mascarpone mixture** to **fettuccine**; set pot over medium-high heat. Add **half of the Parmesan** in large pinches to prevent clumping, tossing until pasta is well coated, 1-2 minutes. Stir in **parsley**; season with **salt** and **pepper**. Serve **fettuccine** alongside **chicken** and **broccoli**. Sprinkle **remaining Parm** and drizzle **chili oil** over top, if desired. Enjoy!