



Creamy Tuscan Chicken

with Sun-Dried Tomatoes



30min



2 Servings

How do you take plain ole chicken and make it taste like you're dining under the Tuscan sun? Smother it in a quick sauce of sun-dried tomatoes, garlic, and mascarpone—a very soft Italian cheese with a fresh, milky, almost sweet flavor. It has a silky texture that adds a lusciousness to the sauce. The flavors are so evocative, you'll imagine you're in a charming villa surrounded by vineyards.

What we send

- garlic
- 1 medium red onion
- 2 oz sun-dried tomatoes ¹⁷
- 12 oz boneless, skinless chicken breasts
- $\frac{1}{4}$ oz Italian seasoning
- 1 pkt chicken broth concentrate
- 4 oz mascarpone ⁷
- 5 oz baby spinach
- 1 ciabatta roll ¹

What you need

- butter ⁷
- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

Tools

- medium 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 660kcal, Fat 32g, Carbs 47g, Proteins 50g



1. Prep ingredients

Set **1 tablespoon butter** out at room temperature to soften until step 6. Finely chop **1 teaspoon garlic**. Cut **all of the onion** into 1-inch pieces. Coarsely chop **sun-dried tomatoes**.



2. Season chicken

Pat **chicken** dry. In a small bowl, combine **1 tablespoon flour**, **1 teaspoon Italian seasoning**, and **a generous pinch each of salt and pepper**. Sprinkle **seasoning mixture** all over chicken, patting to help it adhere.



3. Cook chicken

Heat **1 tablespoon oil** in medium skillet over medium-high. Add **chicken** to skillet; cook until lightly browned on both sides and cooked through, about 3 minutes per side. Transfer to a plate.



4. Start sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **onions** and cook, stirring, until softened, about 6 minutes. Add **sun-dried tomatoes** and **$\frac{3}{4}$ teaspoon of the chopped garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **chicken broth concentrate** and **$\frac{2}{3}$ cup water**. Bring to a simmer; cook, scraping up browned bits, until reduced by $\frac{1}{3}$, 3 minutes. Stir in **mascarpone**.



5. Add spinach

Add **spinach** to the skillet. Cook, stirring occasionally, until spinach is wilted, about 2 minutes. Season to taste with **salt** and **pepper**. Return **chicken and any juices** back to skillet, then keep warm over low heat. Preheat broiler with top rack 6 inches from heat source.



6. Make garlic bread & serve

Split **ciabatta**. In a small bowl, mash to combine **softened butter** with **remaining $\frac{1}{4}$ teaspoon garlic**. Spread butter on cut sides of ciabatta; place on a piece of aluminum foil (or a rimmed baking sheet). Broil on top oven rack until butter is melted and bread is lightly browned, 1-2 minutes (watch closely as broilers vary). Serve **chicken** with **garlic bread** alongside. Enjoy!