



Creamy Chicken Florentine

with Mushrooms & Spinach

20-30min



2 Servings

Mascarpone is a very soft Italian cream cheese, with a fresh, milky, almost sweet flavor and a super smooth texture. It can be added to both sweet and savory dishes. For this chicken Florentine, we've gone super savory by using mascarpone to add a decadent creaminess to a sauce studded with mushrooms, rosemary, and tender baby spinach.

What we send

- 1 shallot
- 1/4 oz fresh rosemary
- 1/2 lb broccoli
- 12 oz boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 4 oz mascarpone ⁷
- 3 oz baby spinach
- 1/2 lb baby bella mushrooms

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷

Tools

- meat mallet (or heavy skillet)
- rimmed baking sheet
- medium skillet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 510kcal, Fat 30g, Carbs 15g, Proteins 49g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Peel and thinly slice **1/4 cup shallot**. Pick and chop **2 teaspoons rosemary needles**. Trim ends from **mushrooms**, then thinly slice caps. Cut **broccoli** into small florets, if necessary.



2. Season chicken

Pat **chicken** dry. Using a meat mallet or heavy skillet, pound to an even 1/2-inch thickness. Rub chicken lightly with **oil, 1/2 teaspoon of the chopped rosemary, 1/2 teaspoon salt**, and **a few grinds pepper**. Let sit until step 5.



3. Prep sauce, cook broccoli

In a measuring cup, combine **chicken broth concentrate** and **1/4 cup water**. Stir in **mascarpone** until combined. On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and **a pinch of salt**. Roast on center oven rack, stirring once, until lightly browned and tender, 10-15 minutes.



4. Sauté mushrooms

Meanwhile, heat **1 tablespoon butter** and **1 tablespoon oil** in a medium skillet over medium-high. When foam subsides, add **mushrooms**, season with **salt** and **pepper**, and cook, stirring occasionally, until golden brown, 6-7 minutes. Transfer to a bowl.



5. Sauté chicken

Add **chicken** and **1/2 tablespoon oil** to same skillet, and cook over medium-high heat, turning once, until golden and cooked through, 3-4 minutes per side, reducing heat to medium halfway through to prevent scorching. Transfer chicken to a plate.



6. Finish & serve

Return **mushrooms** to same skillet. Add **sliced shallots** and **remaining chopped rosemary**; cook over medium-high heat until shallots are softened, 2-3 minutes. Add **sauce**; cook, scraping up any browned bits, until sauce is thickened and slightly reduced, 3-4 minutes. Add **spinach**; cook, just until wilted. Serve **chicken** and **vegetables** with **pan sauce** over top. Enjoy!