

MARLEY SPOON



Pan-Seared Chicken & Mushrooms

with Roasted Broccoli & Garlic Bread

 30-40min  2 Servings

Garlic is a staple ingredient, having too much on hand is really a good problem to have! Garlic cloves can be frozen peeled (or unpeeled) and stored in an airtight container or bag for up to 6 months.

What we send

- 1

What you need

- butter ⁷
- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

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

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 620kcal, Fat 29g, Carbs 42g,
Protein 44g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Trim end from **broccoli**, then cut into florets. Trim stem ends from **mushrooms**, then thinly slice caps. Peel and finely grate **1 teaspoon garlic**.



4. Roast broccoli

Meanwhile, on a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**. Arrange broccoli on one half of the baking sheet and add **roll**, cut side-up, to the other half. Roast in the lower third of oven until broccoli is browned in spots and tender, and bread is toasted, about 8 minutes (watch closely as ovens vary).



2. Prep garlic bread

Cut **roll** in half. Lightly brush cut sides with **oil**, then spread **¼ teaspoon of the garlic** on top. Season with **a pinch of salt** and **a few grinds pepper**.



5. Cook chicken

Pat **chicken** dry and pound to an even ¼-inch thickness using a meat mallet or heavy skillet. Season with **1 teaspoon salt** and **a few grinds pepper**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add chicken and cook, turning once, until browned on both sides and cooked through, 2-3 minutes per side. Transfer to a plate and cover to keep warm.



3. Cook mushrooms

Heat **2 teaspoons oil** in a medium skillet over medium-high until shimmering. Add **mushrooms**. Season with **½ teaspoon salt** and **a few grinds pepper**. Cook until mushrooms are lightly golden, stirring occasionally allowing liquid to release and evaporate, 3-4 minutes. Transfer to a plate. Reserve skillet for step 5.



6. Make sauce & serve

Melt **1 tablespoon butter** in same skillet over medium-high. Add **remaining garlic** and cook until fragrant, 15-30 seconds. Whisk in **broth concentrate**, **½ cup water**, and **1 teaspoon vinegar**. Add **mushrooms** and cook until sauce is reduced to 2 tablespoons, 2-3 minutes. Serve **chicken** topped with **mushrooms and sauce** with **broccoli and garlic bread** alongside. Enjoy!