



One-Pan Caprese Chicken

with Balsamic Sauce & Garlic Bread



20-30min



2 Servings

This dinner takes all the hallmarks of a summertime favorite, caprese salad, and tweaks them to make something warm and comforting for the cooler weather. Sweet plum tomatoes are incorporated into a sauce for tender chicken breasts; the two are topped with gooey mozzarella, then finished with fresh basil. A side of Parmesan garlic bread allows you to soak up every last bit of the pan sauce.

What we send

- garlic
- 1 pkg mozzarella ¹
- 2 plum tomatoes
- 1 pkt chicken broth concentrate
- 12 oz boneless, skinless chicken breasts
- ¾ oz Parmesan ¹
- 1 ciabatta roll ²
- ¼ oz fresh basil

What you need

- butter ¹
- balsamic (or white wine vinegar)
- sugar
- kosher salt & pepper
- olive oil

Tools

- box grater
- medium ovenproof skillet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 30g, Carbs 40g, Protein 59g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Set **1 tablespoon butter** in a small bowl to soften at room temperature until step 5. Finely chop **1 teaspoon garlic**. Coarsely grate **mozzarella**. Core and chop **tomatoes**.



4. Make sauce & broil

Add **broth mixture** to same skillet. Cook over medium-high, scraping up any browned bits, until reduced to ¼ cup, 2-3 minutes. Add **chicken** back to skillet along with the **halved tomatoes**. Broil on top oven rack until tomatoes blister and chicken is cooked through, 2-3 minutes (watch closely as broilers vary).



2. Prep broth mixture

In a liquid measuring cup, stir to combine **chicken broth concentrate**, **½ cup water**, **3 tablespoons balsamic**, and **1 tablespoon sugar**; set aside until step 4.



5. Make garlic butter

Meanwhile, mix **chopped garlic** and **half of the Parmesan** into the **softened butter**; season with **salt** and **pepper**. Split **roll**, if necessary. Spread **garlic butter** on cut sides of roll; place on a piece of foil. Broil on top oven rack until golden and toasted, 1-2 minutes (watch closely).



3. Sear chicken

Pat **chicken** dry and pound to an even ½-inch thickness, if necessary. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken and cook until browned, flipping once, about 2 minutes per side (chicken will not be cooked through). Transfer to a plate.



6. Finish chicken & serve

Pick **basil leaves** from stems; discard stems. Sprinkle **mozzarella** over **chicken**. Broil on top oven rack until cheese is melted and browned in spots, 1-2 minutes (watch closely). Top with **basil leaves**, and serve with **remaining Parmesan** and **garlic bread** alongside. Enjoy!