



## Creamy Chicken & Tortelloni Skillet

with Spinach & Crispy Breadcrumbs



ca. 20min



2 Servings

| This version of the recipe is customized with chicken breasts.



## What we send

- ½ lb broccoli
- 12 oz pkg boneless, skinless chicken breasts
- ¾ oz Parmesan <sup>7</sup>
- 1 oz panko <sup>1</sup>
- 3 oz baby spinach
- 9 oz cheese tortelloni <sup>1,3,7</sup>
- 3 oz mascarpone <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- garlic

## Tools

- rimmed baking sheet
- microplane or grater
- large skillet

## Cooking tip

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## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1020kcal, Fat 61g, Carbs 66g, Protein 67g



### 1. Roast broccoli

Preheat the oven to 425°F with a rack in the center.

Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Pat **chicken** dry; cut into thin strips and season all over with **salt** and **pepper**.

On a rimmed baking sheet, toss broccoli with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until tender and browned in spots, 18-20 minutes.



### 4. Cook chicken & tortelloni

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken**; cook until golden brown and cooked through, 3-4 minutes per side. Transfer to cutting board to rest, 5 minutes.

In same skillet, bring **1 cup water** to a boil over high heat. Add **tortelloni** and **¼ teaspoon salt**. Reduce heat to medium; cook, stirring gently, until tender and water is mostly absorbed, 5-6 minutes.



### 2. Make crispy breadcrumbs

Finely grate **Parmesan**. Finely chop **2 teaspoons garlic**.

In a large skillet, combine **panko** with **1 tablespoon oil**, **half of the chopped garlic**, and **a pinch each of salt and pepper**. Cook over medium-high heat, stirring, until golden, about 5 minutes. Remove from the heat, stir in **half of the Parmesan**, then transfer to a plate to cool.



### 5. Make cheese sauce

Stir **mascarpone** and **remaining Parmesan** into skillet with **tortelloni**. Cook, stirring gently, until creamy and combined (if sauce is dry, add 1-2 tablespoons water at a time, as needed). Season to taste with **salt** and **pepper**.



### 3. Cook spinach

Heat **1 tablespoon oil** in same skillet over medium. Add **spinach** and **remaining chopped garlic**; cook, stirring, until just wilted, about 1 minute. Transfer to a plate.

Pat **chicken** dry and season all over with **salt** and **pepper**.







### 6. Finish & serve

Stir **spinach** into skillet with **tortelloni**.

Serve **creamy skillet tortelloni** and **spinach** with **chicken** and **roasted broccoli** alongside (or mixed in!). Sprinkle **crispy breadcrumbs** over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**