

MARLEY SPOON



Chicken Scarpariello

with Roasted Red Peppers & Roasted Broccoli



30-40min



2 Servings

Just a few small tweaks help bring this Italian restaurant classic into the home kitchen—and make it weeknight friendly, too! Our version features boneless chicken breasts for quick cooking, and roasted red peppers in place of cherry peppers for sweet, bold flavor. Served with roasted broccoli and slices of garlic toast (to sop up the flavorful pan sauce), this meal is molto delizioso!

What we send

- ½ lb broccoli
- 1 pkt chicken broth concentrate
- 1 ciabatta roll ¹
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz fresh rosemary
- 2 oz roasted red peppers

What you need

- garlic
- red wine vinegar (or white wine vinegar)
- olive oil
- kosher salt & pepper
- all-purpose flour ¹
- butter ²

Tools

- 2 rimmed baking sheets
- medium heavy skillet

Cooking tip

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Allergens

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

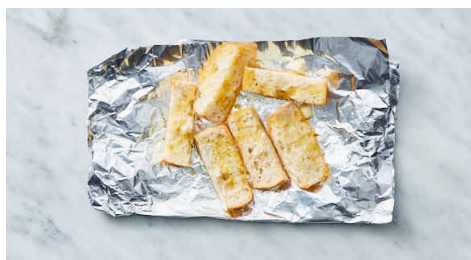
Nutrition per serving

Calories 540kcal, Fat 27g, Carbs 31g, Protein 46g



1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds. Peel **4 large garlic cloves**; lightly smash 3, then halve the 4th. Cut **broccoli** into 1-inch florets, if necessary. In a measuring cup, stir to combine **all of the broth concentrate**, **⅔ cup water**, and **1 tablespoon vinegar**.



4. Toast rolls

Meanwhile, toast **sliced rolls** on upper oven rack until lightly browned and crisp, turning once, about 8 minutes (watch closely, as ovens vary). Rub one side of each slice with **reserved halved garlic clove** and sprinkle with **salt**.



2. Prep rolls

Halve and cut **roll** crosswise into 1-inch thick slices. Transfer to a rimmed baking sheet or piece of foil, and drizzle with **oil**.



5. Brown chicken

Pat **chicken** dry. Season with **salt** and **pepper**; dust with **flour**, pressing to adhere. Heat **2 tablespoons oil** in a medium skillet over medium. Add chicken; cook until browned and cooked through, 3 minutes per side. Add **whole rosemary sprigs** and **smashed garlic cloves**; cook until fragrant, about 2 minutes. Transfer chicken to a plate; leave garlic and rosemary in skillet.



3. Roast broccoli

On a 2nd rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**, and season with **salt** and **pepper**. Roast on lower oven rack until browned and tender, about 15 minutes (watch closely, as ovens vary).



6. Finish & serve

Add **broth mixture** to skillet. Cook over high heat, scraping up browned bits, until slightly reduced, 1-2 minutes. Add **½ tablespoon butter**, swirling to combine. Add **chicken and any juices** to skillet. Add **peppers**, reduce heat to low, and cook, turning chicken to coat in sauce, 2-3 minutes. Serve with **broccoli** and **garlic toasts** with **pan sauce** spooned over top. Enjoy!