



Rosemary-Garlic Chicken

with Broccolini & Garlic Toasts



30-40min



2 Servings

This dish combines browned chicken coated in a rich sauce, crisp broccolini topped with Parm, and croutons tossed in a herbaceous rosemary oil. The croutons are like mini garlic breads that add a real burst of flavor and are the ideal vehicle for sopping up as much sauce as possible.

What we send

- boneless, skinless chicken breasts
- broccolini
- shallot
- garlic
- fresh rosemary
- chicken broth concentrate
- 1
- 7

What you need

Tools

Allergens

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

Nutrition per serving

Calories 860kcal, Fat 55g, Carbs 44g, Protein 48g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Trim ends from **broccolini** and halve thick broccolini lengthwise. Peel and finely chop **2 tablespoons shallot** (save rest for own use). Peel and finely chop **2 teaspoons garlic**. Finely chop **1 ¼ teaspoons rosemary leaves**. Halve **rolls** horizontally, then cut each in half crosswise. Finely grate **Parmesan**.



4. Cook chicken

Heat **1 ½ tablespoons oil** in a large skillet over medium-high. Add **chicken** and cook until cooked through and golden, 3–4 minutes per side. Transfer chicken to a board. Add **1 tablespoon oil** and **chopped shallots** to same skillet and cook until golden, about 2 minutes. Add **remaining garlic** and **1 tablespoon flour** and cook until toasted, about 1 minute.



2. Prep oil & flour chicken

In a medium bowl, combine **2 ½ tablespoons oil**, **¼ teaspoon chopped rosemary**, **¼ of the Parmesan** and **½ teaspoon garlic**; reserve for step 6. Add **¼ cup flour** to a shallow dish; season with **salt** and **pepper**. Pat **chicken** dry; pound to an even ½-inch thickness. Season all over with **½ teaspoon salt** and **a few grinds pepper**. Coat chicken in flour, shaking off any excess.



5. Cook sauce

To same skillet, stir in **1 ¼ cups water**, **broth concentrate**, and **remaining rosemary**. Bring to a boil over high. Reduce heat to medium and simmer until sauce is reduced to 1 cup, about 3 minutes. Remove from heat and stir in **1 tablespoon butter**. Season to taste with **salt** and **pepper**. Add **chicken** to skillet, turning to coat. Cover to keep warm.



3. Roast broccolini & bread

On a rimmed baking sheet, toss **broccolini** with **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Arrange on one half of a rimmed baking sheet. Arrange **bread** on other half of same baking sheet. Roast on center oven rack until broccolini is almost tender and bread is lightly toasted, about 10 minutes.



6. Finish broccolini & serve

Remove **bread** from baking sheet and transfer to bowl with **rosemary oil**; toss to coat. Separate **broccolini** pieces and top with **remaining Parmesan**. Roast on center oven rack until **cheese** is browned, 5–7 minutes. Serve **chicken**, topped with **some of the sauce** with **cheesy broccolini**, toasts, and **remaining sauce** alongside. Enjoy!