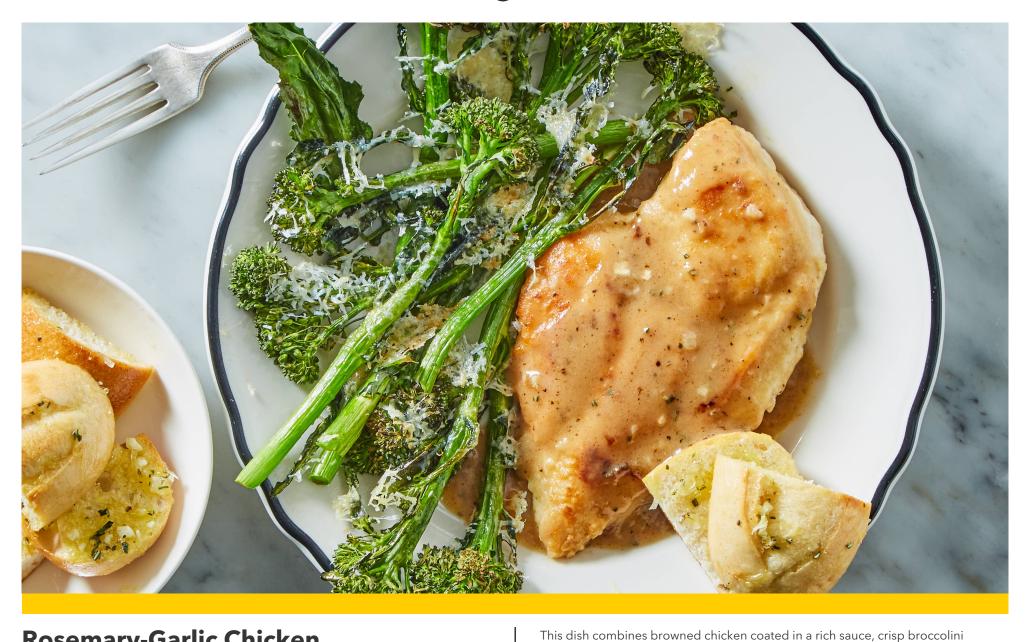
MARLEY SPOON



Rosemary-Garlic Chicken

with Broccolini & Garlic Toasts





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 **1½ teaspoons rosemary leaves**. Halve **rolls** horizontally, then cut each in half crosswise. Finely grate **Parmesan**.



2. Prep oil & flour chicken

In a medium bowl, combine 2½ tablespoons oil, ¼ teaspoon choppedrosemary, 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.



3. Roast broccolini & bread

On a rimmed baking sheet, toss broccolini with 1 tablespoon oil, 1/4 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.



4. Cook chicken

Heat 1½ 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.



5. Cook sauce

To same skillet, stir in 1¼ 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.



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!