

MARLEY SPOON



Classic Chicken Parm, Spaghetti & Broccoli

Featuring Ready to Heat Chicken Cutlet



30min



2 Servings

An Italian-American classic, this chicken Parmesan couldn't be easier to make thanks to our ready-to-heat crispy chicken cutlets. We top the cutlets with marinara sauce, fontina, Parmesan, and pesto, then serve it over spaghetti. Even Nonna will say, that's amore. Buon appetito!

What we send

- ½ lb broccoli
- ¾ oz Parmesan ²
- 6 oz spaghetti ³
- ½ lb pkg chicken cutlet ^{1,2,3}
- 8 oz marinara sauce
- 2 oz shredded fontina ²
- 2 oz basil pesto ²

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microplane or grater
- rimmed baking sheet
- medium ovenproof skillet

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 60g, Carbs 95g, Protein 45g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Preheat broiler with a rack in the upper third.

Cut **broccoli** into 1-inch florets, if necessary.

Finely grate **Parmesan**.



2. Cook spaghetti

Add **spaghetti** to boiling water. Cook, stirring occasionally to prevent sticking, until pasta is al dente, 8-9 minutes.

Reserve **½ cup cooking water**; set aside until step 5. Drain pasta and return to saucepan; toss with **1 teaspoon oil**. Cover pasta to keep warm and set aside until ready to serve.



3. Broil broccoli

Meanwhile, on a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and a **pinch each of salt and pepper**. Broil on upper oven rack until broccoli is crisp-tender and lightly charred, carefully flipping halfway through, 8-10 minutes total (watch closely as broilers vary). Cover broccoli to keep warm and set aside until ready to serve.



4. Fry chicken

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium until shimmering. Add **chicken cutlets** and cook until golden brown and warmed through, 2-3 minutes per side. Transfer to a paper towel-lined plate. Wipe out skillet.



5. Broil chicken

Transfer **marinara sauce** and **reserved cooking water** to same skillet. Bring to a simmer over medium-high heat. Stir in **half of the Parmesan** and season to taste with **salt and pepper**.

Return **chicken** to skillet; flip to coat in sauce. Top each cutlet with **fontina**. Transfer skillet to upper oven rack and broil until cheese is melted, 4-5 minutes (watch closely).



6. Finish & serve

Spoon some of the **pesto** over **chicken** and sprinkle with **remaining Parmesan**.

Serve **spaghetti** topped with **chicken Parmesan and sauce** alongside **broccoli**. Enjoy!