



Chicken Florentine & Roasted Broccoli

with Sautéed Mushrooms & Spinach



20-30min



2 Servings

Mascarpone is a very soft Italian cream cheese, with a fresh, milky, almost sweet flavor and a super smooth texture. It can be added to both sweet and savory dishes. For this chicken Florentine, we've gone savory, using mascarpone to add a decadent creaminess to a sauce studded with earthy mushrooms, fresh rosemary, and tender baby spinach. It's the perfect sauce for coating pan-roasted chicken breasts.

What we send

- 1 shallot
- ¼ oz fresh rosemary
- ½ lb mushrooms
- ½ lb broccoli
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 3 oz mascarpone ⁷
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

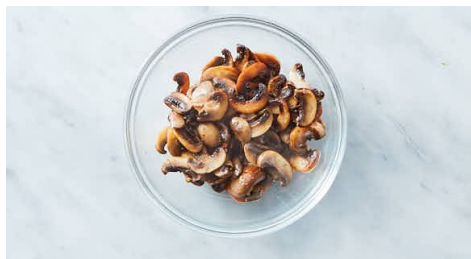
Calories 650kcal, Fat 46g, Carbs 22g, Protein 51g



1. Prep ingredients

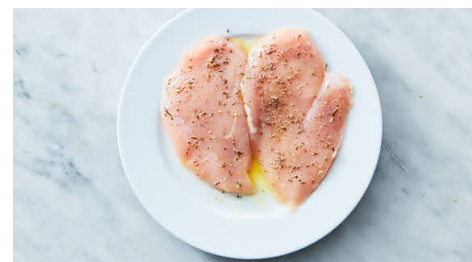
Preheat oven to 450°F with a rack in the center.

Halve and thinly slice **¼ cup shallot**. Pick and coarsely chop **2 teaspoons rosemary leaves**; discard stems (save rest for own use). Trim stem ends from **mushrooms**, then thinly slice caps. Cut **broccoli** into 1-inch florets, if necessary.



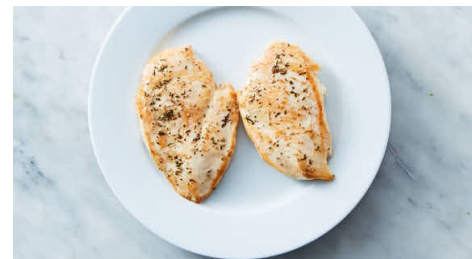
4. Sauté mushrooms

Meanwhile, heat **1 tablespoon each of butter and oil** in a medium skillet over medium-high. Once foam subsides, add **mushrooms**, season with **salt and pepper**, and cook, stirring occasionally, until golden brown, 6–7 minutes. Transfer to a bowl.



2. Season chicken

Pat **chicken** dry, then rub lightly with **oil** and **½ teaspoon of the chopped rosemary**; season all over with **salt and pepper**. Let stand at room temperature until step 5.



5. Cook chicken

Add **chicken** and **½ tablespoon oil** to same skillet; cook over medium-high heat, turning once, until golden and cooked through, 3–4 minutes per side (reduce heat to medium halfway through, if necessary, to prevent skillet from scorching). Transfer chicken to a plate.



3. Prep sauce, cook broccoli

In a measuring cup, combine **chicken broth concentrate** and **¼ cup water**. Stir in **mascarpone** until combined. Set sauce aside until step 6.

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and a **pinch of salt**. Roast on center oven rack, stirring once, until lightly browned and tender, 10–15 minutes.



6. Finish & serve

Return **mushrooms** to skillet. Add **sliced shallots** and **remaining chopped rosemary**; cook over medium-high heat, stirring, until shallots are softened, 2–3 minutes. Add **sauce**; cook, scraping up any browned bits, until thickened and slightly reduced, 3–4 minutes. Add **spinach**; cook just until wilted. Serve **chicken and vegetables** with **pan sauce** over top. Enjoy!