



## 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 <sup>7</sup>
- 6 oz spaghetti <sup>1</sup>
- ½ lb pkg ready to heat chicken cutlet <sup>1,3</sup>
- 8 oz marinara sauce
- 2 oz shredded fontina <sup>7</sup>
- 2 oz basil pesto <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

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

## Allergens

Wheat (1), Egg (3), Milk (7). 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**.



### 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.



### 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.



### 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).



### 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.



### 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!