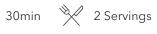
MARLEY SPOON



Creamy Tuscan Chicken

with Sun-Dried Tomatoes





How do you take plain ole chicken and make it taste like you're dining under the Tuscan sun? Smother it in a quick sauce of sun-dried tomatoes, garlic, and mascarpone-a very soft Italian cheese with a fresh, milky, almost sweet flavor. It has a silky texture that adds a lusciousness to the sauce. The flavors are so evocative, you'll imagine you're in a charming villa surrounded by vineyards.

What we send

- garlic
- 1 red onion
- 2 oz sun-dried tomatoes
- 12 oz pkg boneless, skinless chicken breasts
- 1/4 oz Italian seasoning
- 1 pkt chicken broth concentrate
- 3 oz mascarpone 1
- 5 oz baby spinach
- 1 ciabatta roll ^{2,3}

What you need

- butter ¹
- all-purpose flour ³
- kosher salt & ground pepper
- · olive oil

Tools

· medium skillet

Allergens

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

Nutrition per serving

Calories 740kcal, Fat 42g, Carbs 48g, Protein 53g



1. Prep ingredients

Set 1 tablespoon butter out at room temperature to soften until step 6. Finely chop 1 teaspoon garlic. Cut all of the onion into 1-inch pieces. Coarsely chop sun-dried tomatoes.



2. Season chicken

Pat chicken dry. In a small bowl, combine 1 tablespoon flour, 1 teaspoon Italian seasoning, and a generous pinch each of salt and pepper. Sprinkle seasoning mixture all over chicken, patting to help it adhere.



3. Cook chicken

Heat **1 tablespoon oil** in medium skillet over medium-high. Add **chicken** to skillet; cook until lightly browned on both sides and cooked through, about 3 minutes per side. Transfer to a plate.



4. Start sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **onions** and cook, stirring, until softened, about 6 minutes. Add **sundried tomatoes** and **% teaspoon of the chopped garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **chicken broth concentrate** and **% cup water**. Bring to a simmer; cook, scraping up browned bits, until reduced by **½**, 3 minutes. Stir in **mascarpone**.



5. Add spinach

Add **spinach** to the skillet. Cook, stirring occasionally, until spinach is wilted, about 2 minutes. Season to taste with **salt** and **pepper**. Return **chicken and any juices** back to skillet, then keep warm over low heat. Preheat broiler with top rack 6 inches from heat source.



6. Make garlic bread & serve

Split ciabatta. In a small bowl, mash to combine softened butter with remaining ¼ teaspoon garlic. Spread butter on cut sides of ciabatta; place on a piece of aluminum foil (or a rimmed baking sheet). Broil on top oven rack until butter is melted and bread is lightly browned, 1–2 minutes (watch closely as broilers vary). Serve chicken with garlic bread alongside. Enjoy!