



Tomato-Braised Chicken Cutlets

with Mushrooms & Garlic Bread



30-40min



2 Servings

A quick braise is the key to a tender (in other words, never dry!), super tasty chicken breasts. This weeknight supper is filled with complex flavors, thanks to a couple of tricks: the sear on the chicken creates a deep golden crust, and the chicken braises in a tomato-mushroom sauce loaded with aromatic onions and garlic. Serve crisp roasted green beans on the side, and toasted ciabatta to sop up all that savory sauce.

What we send

- 14½ oz can whole peeled tomatoes
- garlic
- ½ lb mushrooms
- ½ lb green beans
- 1 red onion
- 12 oz pkg boneless, skinless chicken breasts
- 1 ciabatta roll ¹
- 1 pkt chicken broth concentrate

What you need

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

Tools

- large skillet
- rimmed baking sheet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 31g, Carbs 64g, Protein 51g



1. Prep ingredients

Preheat oven to 425°F with a rack in upper third.

Place **1 tablespoon butter** in a small bowl to soften until step 3.

Use kitchen shears to cut **tomatoes** directly in the can until coarsely chopped. Finely chop **2 teaspoons garlic**. Trim ends from **mushrooms**, then thinly slice caps. Trim stem ends from **green beans**. Halve and thinly slice **all of the onion**.



4. Roast green beans & roll

Transfer **rolls**, buttered side down, to one half of a rimmed baking sheet. Add **green beans** to other half and toss with **1 tablespoon oil**; season with **salt**.

Roast on upper oven rack until garlic bread is toasted all over, flipping halfway through, and green beans are tender and browned in spots, 7-8 minutes total (watch closely as ovens vary).



2. Sear chicken

Pat **chicken** dry, then season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a large skillet over medium-high. Add chicken and cook just until browned, 2-3 minutes per side (chicken will not be cooked through). Transfer to a plate and set aside until step 5.



5. Braise chicken

Meanwhile, add **tomatoes**, **broth concentrate**, **¼ cup water** and a **pinch of sugar** to skillet. Season with **salt** and **pepper**. Bring to a boil; cook, stirring occasionally, until reduced and slightly thickened, 3-4 minutes. Add **chicken and any resting juices** from plate back to skillet. Reduce heat to medium-low and simmer until chicken is cooked through, 3-4 minutes.



3. Sauté mushrooms & onions

Heat **1 tablespoon oil** in same skillet over medium-high. Add **mushrooms, onions**, and **half of the garlic**. Cook, stirring, until golden and softened, 4-5 minutes. Season with **salt** and **pepper**.

Add **remaining chopped garlic** to bowl with **softened butter**; season with **salt**. Use a fork to mash to combine. Split **roll** and spread garlic butter on cut side.



6. Serve

Spoon **some of the pan sauce** onto plates, and top with *__chicken, spooning __remaining sauce__* over.

Serve **chicken** with **green beans** and **garlic bread** alongside. Enjoy!