

MARLEY SPOON



Rosemary-Tomato Chicken Penne

with Garlicky Green Beans



30-40min



2 Servings

Tender and super flavorful, cubed chicken thighs are a weeknight dinner savior. In this dish, they're seared off before the rest of the sauce ingredients are added to the skillet to add richness and depth. On the side, broiled green beans lend a snappy bite. Crispy rosemary leaves broil alongside the green beans and become a fragrant topper for the savory pasta.

What we send

- ¼ oz fresh rosemary
- garlic
- 4 oz roasted red peppers
- ½ lb green beans
- ¾ oz Parmesan ¹
- 10 oz pkg cubed chicken thighs
- 8 oz marinara sauce
- 6 oz penne ²

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large pot
- microplane or grater
- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 730kcal, Fat 26g, Carbs 82g, Protein 46g



1. Prep ingredients

Preheat broiler with a rack in the upper third. Bring a large pot of **salted water** to a boil. Pick and finely chop **2 teaspoons rosemary leaves**; rub remaining rosemary sprigs with **oil** to coat. Finely chop **2 teaspoons garlic**. Roughly chop **roasted red peppers**, if necessary. Trim stem ends from **green beans**. Finely grate **Parmesan**, if necessary.



4. Broil beans & rosemary

On a rimmed baking sheet, toss **green beans** with **1 tablespoon oil**; season with **salt** and **pepper**. Broil on upper oven rack until green beans are softened, 3-4 minutes. Add **rosemary sprigs** and broil until beans are charred in spots and rosemary leaves are crisp, 2-4 minutes (watch closely). Reserve **rosemary** for serving. Toss beans on baking sheet with **remaining garlic**.



2. Brown chicken

Pat **chicken** dry; season with **salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, without stirring, until well browned on the bottom, about 3 minutes. Flip pieces and brown on the other side, about 2 minutes more (chicken will not be cooked through).



5. Cook pasta

Meanwhile, add **pasta** to boiling water, and cook, stirring occasionally, until al dente, 8-9 minutes. Reserve **¼ cup cooking water**, then drain pasta.



3. Make sauce

Add **chopped rosemary, roasted red peppers**, and **⅔ of the garlic** to skillet with **chicken**. Cook, stirring, until fragrant, about 2 minutes. Add **marinara sauce, ¾ cup water**, and a **generous pinch of salt**. Bring to a boil, then reduce heat to medium. Simmer until chicken is cooked through, and sauce is reduced to consistency of heavy cream (about 2 cups), about 7 minutes.



6. Finish pasta & serve

Return skillet with **sauce** to medium heat; stir in **pasta** and **reserved cooking water**. Add **half of the Parmesan** in large pinches to avoid clumping, stirring after each addition; season **pasta** to taste. Top pasta with a **drizzle of oil** and **remaining Parmesan**. Remove **crisp rosemary leaves** from sprigs and sprinkle over top. Serve **garlicky green beans** alongside. Enjoy!