

MARLEY SPOON



Rosemary Chicken

with Broccolini & Garlic Toasts



30-40min



2 Servings

This dish combines browned chicken coated in a rich sauce, crisp broccolini topped with Parm, and croutons tossed in a herbaceous rosemary oil. The croutons are like mini garlic breads that add a real burst of flavor and are the ideal vehicle for sopping up every last drop of savory pan sauce.

What we send

- ½ lb broccolini
- 1 shallot
- garlic
- ¼ oz fresh rosemary
- 2 mini French rolls ¹
- ¾ oz Parmesan ²
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate

What you need

- olive oil
- ¼ cup plus 1 Tbsp all-purpose flour ¹
- kosher salt & pepper
- butter ²

Tools

- microplane or grater
- rimmed baking sheet
- large skillet

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 40g, Carbs 42g, Protein 52g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Trim ends from **broccolini** and halve thick broccolini lengthwise. Finely chop **2 tablespoons shallot** (save rest for own use).

Finely chop **2 teaspoons garlic**. Pick and finely chop **1 ¼ teaspoons rosemary leaves**. Halve **rolls** horizontally, then cut each in half crosswise. Finely grate **Parmesan**.



4. Cook chicken

Heat **1 ½ tablespoons oil** in a large skillet over medium-high. Add **chicken** and cook until cooked through and golden-brown, 3-4 minutes per side. Transfer chicken to a plate.

Add **1 tablespoon oil** and **chopped shallots** to same skillet; cook until shallots are golden, about 2 minutes. Add **remaining garlic** and **1 tablespoon flour**; cook until flour is toasted, about 1 minute.



2. Prep oil & flour chicken

In a medium bowl, combine **¼ of the Parmesan**, **½ teaspoon garlic**, **¼ teaspoon chopped rosemary**, and **2 ½ tablespoons oil**; set aside.

Add **¼ cup flour** to a shallow dish; season with **salt** and **pepper**. Pat **chicken** dry and pound to an even ½-inch thickness, if desired; season all over with **salt** and **pepper**. Generously coat **chicken** in **seasoned flour**.



5. Cook pan sauce

To same skillet, stir in **broth concentrate**, **remaining rosemary**, and **1 ¼ cups water**. Bring to a boil over high. Reduce heat to medium and simmer until sauce is slightly reduced and coats the back of a spoon, 3 minutes. Remove from heat and stir in **1 tablespoon butter**. Season to taste with **salt** and **pepper**. Add **chicken** to skillet, turning to coat. Cover to keep warm.



3. Roast broccolini & bread

On a rimmed baking sheet, toss **broccolini** with **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds of pepper**. Arrange on one half of a rimmed baking sheet. Arrange **bread** on open side of same baking sheet. Roast on center oven rack until broccolini is almost tender and bread is lightly toasted, about 10 minutes.



6. Finish broccolini & serve

Remove **bread** from baking sheet and transfer to bowl with **rosemary oil**; toss to coat. Separate **broccolini** pieces and top with **remaining Parmesan**. Roast on center oven rack until **cheese** is browned, 5-7 minutes.

Serve **chicken** topped with **pan sauce**, with **cheesy broccolini** and **garlic toasts** alongside. Enjoy!