



Rosemary-Tomato Chicken Pasta

with Garlicky Green Beans



30-40min



2 Servings

Tender and super flavorful, cubed chicken thigh is a weeknight dinner savior. It adds a richness and depth to the pasta sauce. On the side, there's green beans that you broil with whole rosemary sprigs. The rosemary leaves crisp up and become a fragrant topper for the pasta.

What we send

- ¼ oz fresh rosemary
- garlic (use 2 large cloves)
- 4 oz roasted red peppers
- ½ lb green beans
- ¾ oz piece Parmesan ⁷
- 10 oz cubed chicken thighs
- tomato sauce (use 1 cup)
- ½ lb pasta ¹

What you need

- kosher salt & ground pepper
- olive oil

Tools

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

Allergens

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

Nutrition per serving

Calories 880kcal, Fat 29g, Carbs 105g, Protein 49g



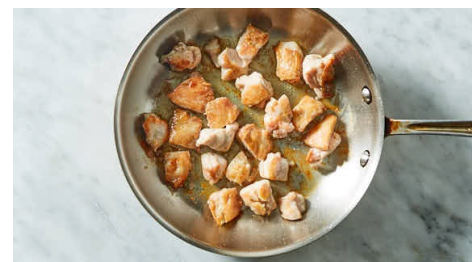
1. Prep ingredients

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. Peel and finely chop **2 teaspoons garlic**. Pat **red peppers** dry, then thinly slice. Trim stem ends from **green beans**. Finely grate **Parmesan**.



4. Broil beans & rosemary

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



2. Brown chicken

Pat **chicken** dry, then cut into 1-inch pieces, if necessary; toss 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, about 3 minutes. Flip and brown on other side, about 2 minutes more (chicken will not be cooked through).



5. Cook pasta

Meanwhile, add **pasta** to boiling water. Cook, stirring occasionally, until al dente, about 8 minutes. Reserve **¼ cup pasta cooking water**, then drain pasta.



3. Make sauce

Add **chopped rosemary**, **roasted red peppers**, and **⅔ of the garlic** to skillet. Cook, stirring, until fragrant, about 2 minutes. Add **1 cup tomato sauce**, **¾ cup water**, and a **generous pinch of salt**. Bring to a boil, then reduce heat to medium and simmer until **chicken** is cooked through and **sauce** is reduced to 2 cups, about 7 minutes.



6. Finish pasta & serve

Return **sauce** to medium heat; stir in **pasta** and **reserved pasta water**. Add **half of the Parmesan** in large pinches to avoid clumping. Season to taste with **salt** and **pepper**. Top pasta with a **drizzle of oil** and **remaining Parmesan**. Remove **crisp rosemary leaves** from sprigs and sprinkle over **pasta**. Serve alongside **garlicky green beans**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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