



Creamy Tuscan Chicken & Sun-Dried Tomatoes

with Spinach & Garlic Bread



30min



2 Servings

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. The spinach adds a silky texture while the crusty garlic bread is made for dipping. The flavors are so evocative, you'll imagine you're in a charming villa surrounded by vineyards.

What we send

- garlic
- 1 medium red onion
- 2 oz sun-dried tomatoes ¹⁷
- 12 oz boneless, skinless chicken breasts
- ¼ oz Italian seasoning (use 1 tsp)
- 1 pkt chicken broth concentrate
- 4 oz mascarpone ⁷
- 5 oz baby spinach
- 1 ciabatta roll ¹

What you need

- butter ⁷
- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

Tools

- medium skillet

Allergens

Wheat (1), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 38g, Carbs 48g, Proteins 51g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Place **1 tablespoon butter** in a small bowl and set aside at room temperature to soften until step 6. Finely chop **1 teaspoon garlic**. Cut **onion** into 1-inch pieces. Pat **sun-dried tomatoes** dry, then coarsely chop.



4. Start sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **onions**; cook, stirring, until softened, about 6 minutes. Add **sun-dried tomatoes** and **¾ teaspoon of the chopped garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **broth concentrate** and **⅔ cup water**. Bring to a simmer; cook, scraping up browned bits, until reduced by ⅓, about 3 minutes. Stir in **mascarpone**.



2. Season chicken

Pat **chicken** dry, then pound to ½-inch thickness, if necessary. 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.



5. Add spinach

Add **spinach** in batches to skillet with **sauce**, stirring after each addition. Cook over medium-high heat, stirring occasionally, until spinach is wilted, about 2 minutes. Season to taste with **salt** and **pepper**. Return **chicken and any resting juices** back to skillet and keep warm over low heat. Split **ciabatta roll**, if necessary.



3. Cook chicken

Heat **1 tablespoon oil** in medium skillet over medium-high. Add **chicken** and cook until lightly browned and cooked through, 3-4 minutes per side. Transfer to a plate.



6. Make garlic bread & serve

Add **remaining chopped garlic** to bowl with **softened butter**; mash to combine. Spread butter over cut sides of **ciabatta**; place on a piece of aluminum foil (or a 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 **creamy Tuscan chicken** with **garlic bread** alongside. Enjoy!