



Creamy Chicken Florentine

with Mushrooms & Spinach



20-30min



2 Servings

Mascarpone is a very soft Italian cream cheese, with a fresh, milky, almost sweet flavor and a super smooth texture. It can be added to both sweet and savory dishes. For this chicken Florentine, we've gone super savory by using mascarpone to add a decadent creaminess to a sauce studded with mushrooms, rosemary, and tender baby spinach.

What we send

- 1 shallot
- ¼ oz fresh rosemary
- ½ lb white mushrooms
- ½ lb broccoli
- 12 oz boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 4 oz mascarpone ⁷
- 3 oz baby spinach

What you need

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

Tools

- meat mallet (or heavy skillet)
- rimmed baking sheet
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 510kcal, Fat 30g, Carbs 15g, Proteins 49g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Peel and thinly slice **¼ cup shallot**. Pick and chop **2 teaspoons rosemary needles**. Trim ends from **mushrooms**, then thinly slice caps. Cut **broccoli** into small florets, if necessary.



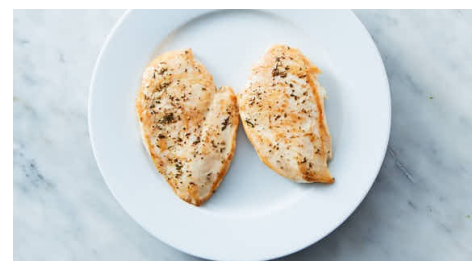
4. Sauté mushrooms

Meanwhile, heat **1 tablespoon butter** and **1 tablespoon oil** in a medium skillet over medium-high. When foam subsides, add **mushrooms**, season with **salt** and **pepper**, and cook, stirring occasionally, until golden brown, 6-7 minutes. Transfer to a bowl.



2. Season chicken

Pat **chicken** dry. Using a meat mallet or heavy skillet, pound to an even ½-inch thickness. Rub chicken lightly with **oil**, **½ teaspoon of the chopped rosemary**, **½ teaspoon salt**, and **a few grinds pepper**. Let sit until step 5.



5. Sauté chicken

Add **chicken** and **½ tablespoon oil** to same skillet, and cook over medium-high heat, turning once, until golden and cooked through, 3-4 minutes per side, reducing heat to medium halfway through to prevent scorching. Transfer chicken to a plate.



3. Prep sauce, cook broccoli

In a measuring cup, combine **chicken broth concentrate** and **¼ cup water**. Stir in **mascarpone** until combined. On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil** and **a pinch of salt**. Roast on center oven rack, stirring once, until lightly browned and tender, 10-15 minutes.



6. Finish & serve

Return **mushrooms** to same skillet. Add **sliced shallots** and **remaining chopped rosemary**; cook over medium-high heat until shallots are softened, 2-3 minutes. Add **sauce**; cook, scraping up any browned bits, until sauce is thickened and slightly reduced, 3-4 minutes. Add **spinach**; cook, just until wilted. Serve **chicken** and **vegetables** with **pan sauce** over top. Enjoy!