



Creamy Lemon Chicken

with Fresh Pasta & Garlic Green Beans



30-40min



2 Servings

Mascarpone cheese and lemon juice come together to make a luxuriously silky sauce for boneless chicken breasts. The chicken is served over fresh pasta, perfect for soaking up the extra sauce, with garlicky, roasted green beans and crisp capers along for the ride.

What we send

- ½ lb lasagna sheets ^{3,2}
- ½ lb green beans
- garlic (use 2 large cloves)
- 1 lemon
- 1 oz capers
- 1 pkt broth concentrate
- 3 oz mascarpone cheese (use 3 Tbsp) ¹
- 12 oz pkg chicken breasts

What you need

- kosher salt & pepper
- butter ¹
- all-purpose flour ²
- olive oil

Tools

- large saucepan
- colander
- box grater or microplane
- small skillet
- rimmed baking sheet

Allergens

Milk (1), Wheat (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1160kcal, Fat 60g, Carbs 94g, Protein 61g



1. Cook noodles

Preheat oven to 450°F with a rack in the upper third. Bring a large saucepan of **salted water** to a boil over high heat. Stack **pasta sheets**, then cut lengthwise into 1-inch wide strips. Add pasta to boiling salted water. Cook, stirring to prevent clumping, until just al dente, 2-3 minutes. Drain, then return to saucepan and toss with **1 tablespoon butter**; cover to keep warm.



4. Brown chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**, and cook, without flipping, until browned on one side, about 2 minutes (chicken will not be cooked through). Transfer to one half of a rimmed baking sheet, browned-side up. Rinse and dry skillet; reserve for step 6.



2. Prep ingredients

Meanwhile, trim stem ends from **green beans**. Peel and finely chop **2 teaspoons garlic**. Finely grate **1 teaspoon lemon zest**, then squeeze **1 tablespoon juice** into a small bowl, keeping them separate. Cut any remaining lemon into wedges. Drain **capers** (no need to rinse).



5. Roast green beans

Add **green beans** to the other half of the baking sheet; toss with **1 tablespoon oil** and **1 teaspoon of the chopped garlic**; season with **salt** and **pepper**. Add **capers** to the baking sheet. Roast on upper oven rack until chicken is cooked through, 4-6 minutes, then transfer to a plate. Roast green beans until browned in spots and capers are crisp, about 8 minutes total.



3. Prep sauce & coat chicken

In a measuring cup, whisk to combine **broth concentrate**, **1 cup water**, **3 tablespoons of the mascarpone** (save rest for own use), and **1½ tablespoons flour**. Season with **salt** and **pepper**. Pat **chicken** dry. In a shallow bowl, combine **lemon zest** and **½ tablespoon flour**; season with **pepper**. Dredge chicken in **flour-zest mixture**; flip to coat completely, tapping off excess.



6. Make sauce & serve

Meanwhile, melt **2 tablespoons butter** in reserved skillet. Add **remaining garlic**; cook, stirring, until fragrant, 30 seconds. Whisk in **broth mixture** and **lemon juice**; cook until sauce thickens slightly, about 3 minutes. Serve **noodles** topped with **chicken**, **sauce**, and **capers**. Serve **green beans** alongside, with **any lemon wedges** for squeezing over. Enjoy!