



Rosemary-Tomato Chicken Penne

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
- 4 oz roasted red peppers
- ½ lb green beans
- ¾ oz piece Parmesan ⁷
- 10 oz cubed chicken thighs
- 1 can tomato sauce
- ½ lb penne ¹

What you need

- kosher salt & ground pepper
- olive oil

Tools

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

Allergens

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

Nutrition per serving

Calories 840kcal, Fat 24g, Carbs 107g, Protein 54g



1. Prep ingredients

Preheat broiler with a rack in the upper third. Fill a large pot with **salted water**, then bring to a boil. Pick and finely chop **2 teaspoons rosemary leaves**; rub remaining rosemary sprigs with **oil** to coat. Finely chop **2 teaspoons garlic**. Thinly slice **red peppers**. 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**; season with **salt** and **pepper**. Broil on upper oven rack until green beans are softened, 3-4 minutes. Add **rosemary sprigs** and broil until beans are charred in spots and rosemary leaves are crisp, 2-4 minutes (watch closely). Reserve rosemary for serving, then toss beans on baking sheet with **remaining garlic**.



2. Brown chicken

Pat **chicken** dry, then season all over 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 on the bottom, about 3 minutes. Flip pieces and brown on the other side, about 2 minutes (chicken will not be cooked through).



5. Cook pasta

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



3. Make sauce

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



6. Finish pasta & serve

Return skillet with **sauce** to medium heat; stir in **pasta** and **reserved cooking water**. Add **half of the Parmesan** in large pinches to avoid clumping, stirring after each addition; season **pasta** to taste. Top pasta with **remaining Parmesan** and a **drizzle of oil**. Remove **crisp rosemary leaves** from sprigs and sprinkle over top. Serve **garlicky green beans** alongside. Enjoy!