



Creamy Chicken Florentine & Roasted Broccoli

with Sautéed 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 button mushrooms
- ½ lb broccoli
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 1 container mascarpone ⁷
- 3 oz baby spinach

What you need

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

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 520kcal, Fat 30g, Carbs 18g, Proteins 49g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Thinly slice **¼ cup shallot**. Pick and coarsely chop **2 teaspoons rosemary leaves**; discard stems. Trim stem ends from **mushrooms**, then thinly slice caps. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets.



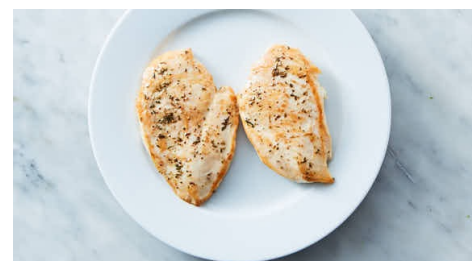
4. Sauté mushrooms

Meanwhile, heat **1 tablespoon each of butter and oil** in a medium skillet over medium-high. Once 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, then rub lightly with **oil**, **½ teaspoon of the chopped rosemary** and season with **salt** and **pepper**. Let stand at room temperature until step 5.



5. Sauté chicken

Add **chicken** and **½ tablespoon oil** to same skillet; cook over medium-high heat, turning once, until golden and cooked through, 3-4 minutes per side (reduce heat to medium halfway through, if necessary, to prevent skillet from 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. Set sauce aside until step 6. 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, stirring, 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!