

[DO NOT USE] Caprese Chicken

with Balsamic Broccoli



ca. 20min



2 Servings

What we send

- 12 oz pkg boneless, skinless chicken breasts
- 1 pkg mozzarella ⁷
- ½ lb broccoli
- 1 plum tomato
- 2 oz basil pesto ⁷
- garlic
- 1 ciabatta roll ¹
- ¾ oz Parmesan ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- 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

1. Prep ingredients

Preheat broiler to high with rack in upper third. Meanwhile, cut broccoli into 1-inch florets. Cut tomato in half lengthwise and then crosswise into ½-inch thick half moons. Slice mozzarella into ½-inch thick disks. Cut 1 garlic clove in half.

4. Caprese chicken

On sheet tray, toss broccoli with 1 teaspoon balsamic vinegar, transfer to plates. Meanwhile, place bread cut side up directly on oven rack and broil until toasted, 1-2 minutes per side (watch closely as broilers vary). While bread is still hot, rub with cut side of garlic clove and sprinkle with salt.

2. Broil broccoli & chicken

Pat chicken dry and season all over with salt and pepper, lightly oil both sides and place on one half of a rimmed baking sheet. Place broccoli on other half of sheet tray and toss with 2 tablespoons oil, salt and pepper. Transfer to upper oven rack and broil until broccoli is just softened, 5-6 minutes.

5. Toast bread

Spread 1 tablespoon pesto over each chicken breast. Shingle the tomato and mozzarella so that it rests on top of the breast. Return to oven and broil until cheese is melted, 2-4 minutes more (watch carefully).

3. Flip chicken

Flip broccoli and chicken and return to oven until broccoli is charred and chicken is cooked through, 5-6 minutes more. Meanwhile, cut ciabatta in half and liberally drizzle cut sides with oil.

6. Serve

Transfer chicken to plates with broccoli. Drizzle any remaining pesto over the top of the chicken. Serve alongside garlic bread. Enjoy!