

DINNERLY



FAST

Chicken Cacciatore with Fresh Rosemary & Parmesan



30min



2 Servings

We're always on the prowl...for more carbs. That's what you thought we meant, right? In Italy, "alla cacciatore" refers to a dish (usually chicken), prepared "hunter-style" with tomatoes, often bell peppers, and sometimes wine. We're defining ours as a saucy marriage of pasta and chicken with fresh rosemary, Parmesan, and peppers, brought to a bowl near you in less than 30 minutes. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 2 oz roasted red peppers
- ¼ oz fresh rosemary
- ¾ oz piece Parmesan ¹
- ½ lb pkg boneless, skinless chicken breasts
- 1 container tomato passata
- ½ lb penne pasta ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- sugar

TOOLS

- medium pot
- microplane or grater
- medium skillet
- colander

ALLERGENS

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

NUTRITION PER SERVING

Calories 820kcal, Fat 31g, Carbs 93g, Protein 42g



1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Peel and finely chop **1 teaspoon garlic**. Pat **roasted red peppers** dry, then coarsely chop. Pick and finely chop **1½ teaspoons rosemary leaves**. Coarsely grate **Parmesan** on the large holes of a box grater.



2. Brown chicken

Pat **chicken** dry, then cut into 1-inch pieces; season all over with **salt** and **pepper**. Heat **2 tablespoons oil** in a medium skillet over medium-high, then transfer chicken to skillet. Cook until browned on the bottom, about 3 minutes (chicken will not be cooked through). Transfer chicken to a plate and wipe out skillet.



3. Make sauce

Heat **1 tablespoon oil** in same skillet. Add **peppers** along with **chopped rosemary and garlic**. Cook until fragrant, about 30 seconds. Add **tomato sauce** and **½ cup water**. Bring to a boil, scraping up any browned bits from the bottom, then reduce heat to medium. Cook, stirring, until sauce is thick and flavorful, 6–8 minutes. Return **chicken and any resting juices** to skillet.



4. Cook pasta

While **sauce** cooks, add **pasta** to boiling water. Cook until al dente, about 8 minutes. Reserve **⅓ cup pasta cooking water**, then drain pasta.



5. Finish & serve

Transfer **pasta, reserved chicken, reserved pasta water, half of the Parmesan, 1 tablespoon butter**, and **a pinch of sugar** to skillet. Reduce heat to medium, then cook, gently stirring, until **butter** melts and **sauce** emulsifies, 2–3 minutes. Remove from heat; season with **salt** and **pepper**. Serve **chicken cacciatore** garnished with **remaining Parmesan**. Enjoy!



6. Take it to the next level

We like wine. And, when we aren't drinking a glass or two, we like cooking with it. Add a splash of dry red wine to the sauce in step 3 to add richness and robustness.