

MARLEY SPOON



Rosemary Chicken

with Broccolini & Garlic Toasts



30-40min



2 Servings

This dish combines browned chicken coated in a rich sauce, crisp broccolini topped with Parmesan, and croutons tossed in a herbaceous rosemary oil. The croutons are like mini garlic breads that add a real burst of flavor and are the ideal vehicle for sopping up as much sauce as possible.

What we send

- ½ lb broccolini
- 1 medium yellow onion
- garlic
- ¼ oz fresh rosemary
- 2 mini French rolls ¹
- ¾ oz piece Parmesan ²
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate

What you need

- olive oil
- ¼ c + 1 Tbsp all-purpose flour ¹
- kosher salt & ground pepper
- butter ²

Tools

- microplane or grater
- rimmed baking sheet
- large skillet

Allergens

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

Nutrition per serving

Calories 890kcal, Fat 54g, Carbs 51g, Protein 53g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Trim ends from **broccolini**, then halve lengthwise. Finely chop **2 tablespoons onion** (save rest for own use). Finely chop **2 teaspoons garlic**. Pick and finely chop **1¼ teaspoons rosemary leaves**; discard stems. Halve **rolls** horizontally, then cut each in half crosswise. Finely grate **Parmesan**.



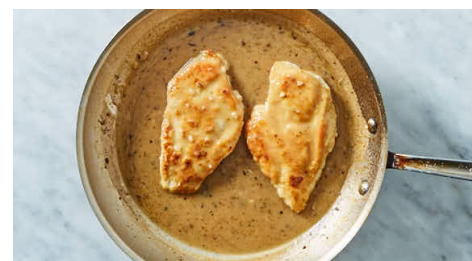
4. Cook chicken

Heat **1½ tablespoons oil** in a large skillet over medium-high. Add **chicken** and cook until cooked through and golden brown, 3-4 minutes per side. Transfer chicken to a plate. Add **1 tablespoon oil** and **chopped onions** to same skillet; cook until onions are golden, about 2 minutes. Add **remaining garlic** and **1 tablespoon flour**; cook until flour is toasted, about 1 minute.



2. Prep oil & flour chicken

In a medium bowl, combine **¼ of the Parmesan**, **¼ teaspoon chopped rosemary**, **½ teaspoon garlic**, and **2½ tablespoons oil**; reserve for step 6. Add **¼ cup flour** to a shallow dish; season with **salt** and **pepper**. Pat **chicken** dry and pound to an even ½-inch thickness, if necessary; season all over with **½ teaspoon salt** and **a few grinds of pepper**. Coat chicken in flour.



5. Cook pan sauce

To same skillet, stir in **broth concentrate**, **remaining chopped rosemary**, and **1¼ cups water**. Bring to a boil over high. Reduce heat to medium and simmer until sauce is slightly reduced and coats back of a spoon, about 3 minutes. Remove from heat and stir in **1 tablespoon butter**. Season to taste with **salt** and **pepper**. Add **chicken** to skillet, turning to coat. Cover to keep warm.



3. Roast broccolini & bread

On a rimmed baking sheet, toss **broccolini** with **1 tablespoon oil**; season with **salt** and **pepper**. Arrange on one half of a rimmed baking sheet. Arrange **bread** on open side of same baking sheet. Roast on center oven rack until broccolini is almost tender and bread is lightly toasted, about 10 minutes (watch closely as ovens vary).



6. Finish broccolini & serve

Remove **bread** from baking sheet and transfer to bowl with **rosemary oil**; toss to coat. Separate **broccolini** pieces and top with **remaining Parmesan**. Roast on center oven rack until **cheese** is browned, 5-7 minutes. Top **chicken** with **some of the pan sauce**. Serve **cheesy broccolini**, **garlic toasts**, and **remaining pan sauce** alongside. Enjoy!