



## Skillet Chicken Parmesan

with Casarecce & Spinach



30-40min



4 Servings

We're giving chicken parmesan a minimalist makeover. We're taking out the hard work by leaving behind the flour-egg-breadcrumbs step, but obviously keeping the melty mozzarella. And unless you were looking forward to washing extra pots and pans, you'll be happy to find that all you'll need is a skillet for the chicken and a pot for the pasta.

## What we send

- baby spinach
- canned whole-peeled tomatoes
- boneless, skinless chicken breasts
- garlic

## What you need

### Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Energy 1060.0kcal, Fat 37.0g, Proteins 70.0g, Carbs 98.0g



### 1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **pasta** to boiling water and cook, stirring often to prevent sticking, until al dente, about 12 minutes. Reserve **½ cup pasta cooking water**, then drain pasta.



### 4. Prep cheeses

Meanwhile, preheat broiler with top rack 6 inches from heat source. Finely grate **all of the Parmesan** and thinly slice **all of the mozzarella**.



### 2. Brown chicken

Meanwhile, pat **chicken** dry; place between 2 sheets of plastic wrap. Pound to an even ¼-inch thickness. Season with **1 teaspoon salt and pepper**. Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add chicken to skillet, in batches if necessary; cook until browned and cooked through, 2-3 minutes per side. Transfer to a plate.



### 5. Dress pasta

Once **pasta** is cooked, return it to the same pot, and toss with **spinach**, **3 tablespoons oil**, **4 teaspoons vinegar**, **reserved pasta water**, and **half of the Parmesan**. Cook over medium heat until spinach is wilted and pasta water is absorbed, 2-3 minutes. Season to taste with **salt** and **several grinds of pepper**.



### 3. Make sauce

Cut **tomatoes** directly in the cans with kitchen shears until finely chopped. Peel and thinly slice **3 large garlic cloves**. Heat **2 tablespoons oil** and **garlic** in same skillet over medium-high until garlic is fragrant, 30 seconds. Add tomatoes, **2 teaspoons vinegar**, and **1 teaspoon salt**. Simmer until sauce is slightly reduced to about 3 cups, 10-12 minutes.



### 6. Finish & serve

Add **chicken** to **sauce** in skillet and turn to coat. Scatter **mozzarella** and **remaining Parmesan** over chicken and broil until cheese is melted and golden-brown, about 3 minutes (watch closely as broilers vary). Let sit, 2-3 minutes, before serving. Serve **chicken** alongside **pasta** with **sauce** spooned over pasta, if desired. Enjoy!