



Rosemary-Tomato Chicken Penne

with Garlicky Green Beans



30-40min



2 Servings

Tender and super flavorful cut up chicken thigh is a superstar ingredient. We sear the chicken and simmer it in tomato sauce, which adds a richness and depth of flavor to the sauce along with roasted red peppers, and fragrant fresh rosemary and garlic. Al dente penne pasta is the ideal size and shape for this type of sauce, allowing for a perfect forkful for each and every bite. Cook, relax, an...

What we send

- cubed chicken thighs
- passata tomatoes
- roasted red pepper
- green beans
- fresh rosemary
- garlic

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- large pot
- medium skillet
- rimmed baking sheet

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 970.0kcal, Fat 39.0g, Proteins 49.0g, Carbs 105.0g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Pick **2 teaspoons rosemary leaves** from stems; finely chop. Rub **remaining sprigs** with **oil** to coat. Peel and finely chop **2 large garlic cloves**. Pat **red peppers** dry and thinly slice. Trim stem ends from **green beans**. Finely grate **Parmesan**.



4. Broil beans & rosemary

On a baking sheet toss **green beans** with **1 tablespoon oil**, and season with **salt** and **pepper**. Broil until green beans are slightly softened, 3-4 minutes. Add **whole rosemary sprigs** and return to broil until beans are charred in spots and rosemary leaves are crisp, 2-4 minutes (watch closely). Out of oven, use tongs to toss beans with **garlic** on the sheet pan.



2. Brown chicken

Pat **chicken** dry, then cut into 1-inch pieces, if necessary; toss with **1 teaspoon salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a medium skillet over medium high. Add chicken in a single layer and cook, without stirring, until well browned, about 3 minutes. Flip and brown on other side, about 2 minutes (chicken will not be cooked through).



5. Cook pasta

Add **pasta** to boiling water. Cook until al dente, about 8 minutes. Reserve **¼ cup pasta cooking water**, then drain.



3. Make sauce

Add **chopped rosemary**, **roasted red pepper**, and **⅔ of the garlic** to skillet. Cook, stirring until fragrant, about 2 minutes. Add **tomatoes**, **¾ cup water**, and **½ teaspoon salt**. Bring to a boil, then reduce heat to medium and simmer until **chicken** is cooked through and **sauce** is reduced to 2 cups, about 7 minutes. Preheat broiler with a rack in the upper third.



6. Finish pasta & serve

Return **sauce** to medium heat and stir in **pasta** and **reserved pasta water**. Add **half of the Parmesan** in large pinches to avoid clumping. Season to taste with **salt** and **pepper**. Top pasta with a **drizzle of oil** and **remaining Parmesan**. Remove **crisp rosemary leaves** from sprigs and sprinkle on **pasta**. Serve alongside **garlicky green beans**. Enjoy!