

Pan-Seared Chicken & Mushrooms

with Roasted Broccoli & Garlic Bread



30-40min



4 Servings

Garlic is a staple ingredient, having too much on hand is really a good problem to have! Garlic cloves can be frozen peeled (or unpeeled) and stored in an airtight container or bag for up to 6 months.

What we send

- broccoli
- garlic
- white button mushrooms
- boneless, skinless chicken breasts
- chicken broth concentrate

What you need

- butter⁷
- kosher salt & ground pepper
- olive oil
- white wine vinegar

Tools

- large skillet
- meat mallet (or heavy 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

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 560.0kcal, Fat 25.0g, Proteins 43.0g, Carbs 40.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Trim end from **broccoli**, then cut into florets. Trim stem ends from **mushrooms**, then thinly slice caps. Peel and finely grate **1½ teaspoons garlic**.



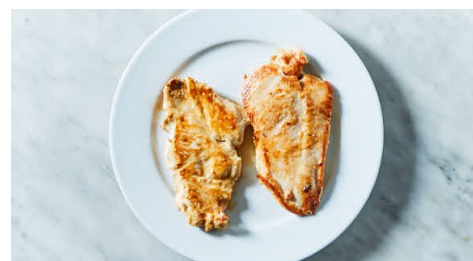
4. Roast broccoli

Meanwhile, on a rimmed baking sheet, toss **broccoli** with **1½ tablespoons oil**, **1 teaspoon salt**, and **a few grinds pepper**. Arrange broccoli on $\frac{2}{3}$ of the baking sheet; add **roll**, cut side-up, to the other $\frac{1}{3}$. Roast in the lower third of oven until broccoli is browned in spots and tender and bread is toasted, about 8 minutes. Cut each piece of bread in half.



2. Prep garlic bread

Cut **roll** in half. Lightly brush cut sides with **oil**, then spread **$\frac{1}{4}$ teaspoon of the garlic** on top. Season with **a pinch of salt** and **a few grinds pepper**.



5. Cook chicken

Pat **chicken** dry and pound to an even $\frac{1}{4}$ -inch thickness using a meat mallet or heavy skillet. Season with **2 teaspoons salt** and **a few grinds pepper**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add chicken and cook, turning once, until browned on both sides and cooked through, 2-3 minutes per side. Transfer to a plate and cover to keep warm.



3. Cook mushrooms

Heat **1½ tablespoons oil** in a large skillet over medium-high until shimmering. Add **mushrooms**. Season with **$\frac{1}{2}$ teaspoon salt** and **a few grinds pepper**. Cook until mushrooms are lightly golden, stirring occasionally allowing liquid to release and evaporate, 3-4 minutes. Transfer to a plate. Reserve skillet for step 5.



6. Make sauce & serve

Melt **2 tablespoons butter** in same skillet over medium-high. Add **remaining garlic**; cook until fragrant, 15-30 seconds. Whisk in **all of the broth concentrate**, **$\frac{3}{4}$ cup water**, and **2 teaspoons vinegar**. Add **mushrooms** and cook until sauce is reduced to $\frac{1}{4}$ cup, 3-4 minutes. Serve **chicken** topped with **mushrooms and sauce** with **broccoli** and **garlic bread** alongside. Enjoy!