



FAST

KETO FRIENDLY

Creamy Chicken Florentine

with Mushrooms & Spinach



20-30min



4 Servings

Mascarpone is a very soft Italian cream cheese with a fresh, milky, almost sweet flavor, and a super smooth texture. It can be added to both sweet and savory dishes. For this chicken florentine, we've made it super savory by using mascarpone to add a decadent creaminess to a sauce that is studded with mushrooms, rosemary, and tender baby spinach.

What we send

- white button mushrooms
- fresh rosemary
- shallot
- boneless, skinless chicken breasts
- mascarpone ⁷
- chicken broth concentrate
- baby spinach
- broccoli

What you need

- kosher salt & ground pepper
- olive oil

Tools

- 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

Calories 560kcal, Fat 37g, Carbs 14g, Proteins 44g



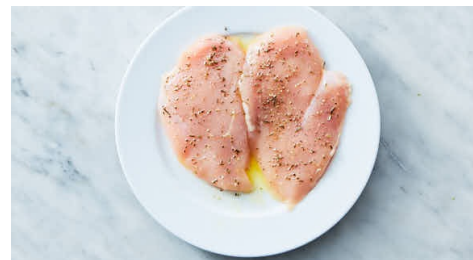
1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Peel and thinly slice **½ cup shallot**. Pick and chop **rosemary leaves**. Trim ends from **mushrooms**, then thinly slice caps. Cut **broccoli** into small florets.



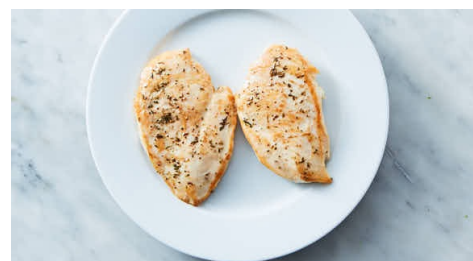
4. Sauté mushrooms

Meanwhile, heat **1 tablespoon butter** and **2 tablespoons oil** in a large skillet over medium-high. When foam subsides, add **mushrooms**, season with **salt** and **pepper**, and cook, stirring occasionally, until golden-brown, 5-6 minutes. Transfer to a bowl.



2. Season chicken

Pat **chicken** dry and rub lightly with **oil**, **1 teaspoon of the chopped rosemary**, **1 teaspoon salt**, and **a few grinds pepper**. Let sit until step 5.



5. Sauté chicken

Add **chicken** and **1 tablespoon oil** to same skillet, and cook over medium-high heat, turning once, until golden and cooked through, 3-4 minutes per side, reducing heat to medium halfway through to prevent scorching. Transfer chicken to a plate.



3. Prep sauce, cook broccoli





In a measuring cup, combine **all of the chicken broth concentrate** and **½ cup water**. Stir in **mascarpone** until combined. On a rimmed baking sheet, toss **broccoli** with **1½ tablespoons oil** and **a pinch of salt**. Roast on center oven rack, stirring once, until lightly browned and tender, 10-15 minutes.



6. Finish & serve

Return **mushrooms** to same skillet. Add **sliced shallots** and **remaining chopped rosemary**; cook over medium-high heat, until shallots are softened, 2-3 minutes. Add **sauce**; cook, scraping up browned bits, until sauce is thickened and slightly reduced, 3-4 minutes. Add **spinach**; cook just until wilted. Serve **chicken** and **vegetables** with **pan sauce** over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**