



Rosemary-Garlic Chicken

with Broccolini & Garlic Toasts



30-40min



2 Servings

This dish combines browned chicken coated in a rich sauce, crisp broccolini topped with Parm, 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

- boneless, skinless chicken breasts
- broccolini
- shallot
- garlic
- fresh rosemary
- chicken broth concentrate

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

Calories 860.0kcal, Fat 55.0g, Proteins 48.0g, Carbs 44.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Trim ends from **broccolini** and halve thick broccolini lengthwise. Peel and finely chop **2 tablespoons shallot** (save rest for own use). Peel and finely chop **2 teaspoons garlic**. Finely chop **1¼ teaspoons rosemary leaves**. 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, 3–4 minutes per side. Transfer chicken to a board. Add **1 tablespoon oil** and **chopped shallots** to same skillet and cook until golden, about 2 minutes. Add **remaining garlic** and **1 tablespoon flour** and cook until toasted, about 1 minute.



2. Prep oil & flour chicken

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



5. Cook sauce

To same skillet, stir in **1¼ cups water**, **broth concentrate**, and **remaining rosemary**. Bring to a boil over high. Reduce heat to medium and simmer until sauce is reduced to 1 cup, 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**, **¼ teaspoon salt**, and **a few grinds pepper**. Arrange on one half of a rimmed baking sheet. Arrange **bread** on other half of same baking sheet. Roast on center oven rack until broccolini is almost tender and bread is lightly toasted, about 10 minutes.



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. Serve **chicken**, topped with **some of the sauce** with **cheesy broccolini**, toasts, and **remaining sauce** alongside. Enjoy!