

# Baked Mozzarella Chicken

*with Yellow Tomato Sauce, Kale & Fettuccine*

This family-friendly recipe is a nod to Italian-American comfort food. We're making a brightly flavored (and colored) sauce using yellow tomatoes—a sweet-tart variety grown in Italy—to layer with pan-seared chicken and fresh mozzarella, which melts into a perfectly creamy coating in the oven. Fettuccine and kale tossed in a light mascarpone sauce complete the meal with even more satisfying heartiness.

## Blue Apron Wine Pairings

Cave de Fleurie Beaujolais, 2015

Medel Pinot Noir, 2015

Iris Vineyards Pinot Noir, 2014



## Ingredients

- 4 Boneless, Skinless Chicken Breasts
- 10 Ounces Fettuccine Pasta
- 1 14-Ounce Can Whole Yellow Tomatoes
- ½ Pound Fresh Mozzarella Cheese
- 4 Cloves Garlic
- 1 Bunch Kale
- 1 Large Bunch Parsley

## Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Mascarpone Cheese

**Makes:** 4 servings

**Prep Time:** 15 minutes | **Cook Time:** 35–45 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp404](https://blueapron.com/recipes/fp404)

1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and finely chop the garlic. Roughly chop the parsley leaves and stems. Tear the mozzarella cheese into bite-sized pieces. Remove and discard the kale stems; roughly chop the leaves. Place the tomatoes in a bowl; gently break apart with your hands.

2



## Make the sauce:

In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add **half the garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until slightly thickened. Turn off the heat. Stir in **half the parsley**. Transfer to a bowl; season with salt and pepper to taste. Rinse and wipe out the pan.

3



## Cook the chicken:

Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook 4 to 5 minutes per side, or until browned and cooked through. Remove from heat.

4



## Assemble & bake the chicken:

Spread a thin layer of the **sauce** into the bottom of a baking dish. Leaving any browned bits (or fond) in the pan, top with the **cooked chicken** in a single, even layer. Evenly top with the **remaining sauce** and **mozzarella cheese**; season with salt and pepper. Bake 10 to 12 minutes, or until the cheese is melted and lightly browned. Remove from the oven; let stand for 5 minutes before serving.

5



## Cook the pasta:

While the chicken bakes, add the **pasta** to the pot of boiling water. Cook 7 to 9 minutes, or until al dente (still slightly firm to the bite). Reserving **1 cup of the pasta cooking water**, drain thoroughly.

6



## Finish the pasta & serve your dish:

Once the pasta has cooked for about 5 minutes, to the pan of reserved fond, add **half the butter**; heat on medium-high until melted. Add the **kale** and **remaining garlic**; cook, stirring occasionally, 3 to 4 minutes, or until wilted. Add the **cooked pasta**, **remaining butter** and **half the reserved cooking water**; season with salt and pepper. Cook, stirring vigorously, 2 to 3 minutes, or until coated. Turn off the heat. Stir in the **mascarpone cheese**; season with salt and pepper to taste. (If the sauce seems dry, gradually add the remaining cooking water.) Transfer to a serving dish. Top the **baked chicken** with the **remaining parsley**. Enjoy!