



Chicken Francese

with Caesar Salad & Homemade Croutons

20-30min

2 Servings

No need to make a reservation, we're bringing classic Italian-American restaurant fare to your kitchen table. Chicken Francese is an iconic dish—and for a good reason—it's delicious! Tender chicken breast is dipped in egg and then flour, creating a perfect coating to absorb the buttery lemon sauce. The chicken is served alongside a romaine salad tossed in a Caesar-style dressing with crunchy croutons.

What we send

- ¾ oz piece Parmesan ⁷
- garlic (use 1 large clove)
- 1 lemon
- ¼ oz pkt Dijon mustard ¹⁷
- 1 oz mayonnaise ^{3,6}
- 1 ciabatta roll ¹
- 12 oz pkg chicken breasts
- 1 pkt chicken broth concentrate
- 2 romaine hearts

What you need

- olive oil
- kosher salt & pepper
- 1 large egg ³
- all-purpose flour ¹
- butter ⁷

Tools

- microplane or grater
- meat mallet (or skillet)
- medium skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 47g, Carbs 54g, Proteins 54g



1. Make dressing

Preheat oven to 425°F with a rack in the center. Finely grate **Parmesan** into a large bowl. Peel and grate **½ teaspoon garlic** into same bowl. Juice **lemon**. Whisk in **1½ tablespoons lemon juice** (reserve remaining juice for step 5). Whisk in **Dijon, mayonnaise, and 1 tablespoon oil**. Season to taste with **salt and pepper**.



2. Make croutons

Cut **ciabatta** into 1-inch pieces. Spread in a single layer on a piece of foil, and bake on center oven rack until toasted, 6-8 minutes (watch closely as ovens vary).



3. Prep chicken

Beat **1 large egg** in a shallow bowl; season with **salt** and **pepper**. In a second shallow bowl, combine **½ cup flour** and season with **salt**. Pat **chicken** dry. Using a meat mallet or heavy skillet, pound **chicken** to **¼-inch thickness**. Season chicken all over with **salt and pepper**.



4. Coat & cook chicken

Dip **chicken** into **egg mixture**, then lift letting excess drip back into the bowl. Press chicken into the **flour**, tapping off excess. In a medium skillet heat **½ inch oil** over medium-high until shimmering. Add chicken (oil should sizzle vigorously when a pinch of flour is added) and cook until golden brown and cooked through, 4-5 minutes per side. Transfer to a paper towel-lined plate.



5. Make sauce

Carefully whisk **reserved lemon juice, broth concentrate, ½ cup water, and 1 tablespoon butter** into same skillet, scraping up any browned bits. Season to taste with **salt and pepper**. Reduce heat to medium and simmer until slightly reduced, about 2 minutes.



6. Finish salad & serve

Cut **romaine** crosswise into 1-inch pieces, discarding ends. Add romaine and **croutons** to the bowl with **dressing**, and toss well to combine. Add **chicken** back to the skillet, turning to coat with **sauce** (sauce will thicken slightly). Serve **chicken** with **sauce** spooned over top and with **salad** alongside. Enjoy!