



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
- ½ cup 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. Finely grate **½ teaspoon garlic** into same bowl. Juice **lemon**, then add **1½ tablespoons lemon juice** to bowl with garlic and Parmesan (reserve remaining juice for step 5). Whisk in **mustard**, **mayonnaise**, and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



2. Make croutons

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



3. Prep chicken

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



4. Coat & pan-fry chicken

Heat **⅓ inch oil** in a medium skillet over medium-high until shimmering. Dip **chicken** into **egg**; let excess egg drip off. Press chicken into **flour** to fully coat; tap off excess. Add chicken (should sizzle vigorously when a pinch of flour is added); cook until golden-brown and cooked through, 4-5 minutes per side (reduce heat if browning quickly). Transfer to a paper towel-lined plate.



5. Make sauce

Let skillet cool for 5 minutes, then drain **oil**. Heat skillet over medium, and whisk in **broth concentrate**, **reserved lemon juice**, **½ cup water**, and **1 tablespoon butter**, scraping up any browned bits from the bottom. Season sauce to taste with **salt** and **pepper**. Simmer until sauce is slightly reduced and can coat the back of a spoon, about 2 minutes.



6. Finish & serve

Halve **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding ends. Add **romaine** and **croutons** to bowl with **dressing**, tossing to coat. Return **chicken** to skillet, turning to coat in **sauce** (sauce will thicken slightly). Serve **chicken** with **sauce** spooned over top, and with **Caesar salad** alongside. Enjoy!