



## 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. We serve it alongside a romaine salad tossed in a Caesar-style dressing with crunchy croutons.

## What we send

- 1 lemon
- garlic
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- 1 pkt Dijon mustard <sup>17</sup>
- 2 (1 oz) mayonnaise <sup>3,6</sup>
- 1 mini French roll <sup>1</sup>
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 1 romaine heart

## What you need

- olive oil
- kosher salt & ground pepper
- 1 large egg <sup>3</sup>
- $\frac{1}{2}$  c all-purpose flour <sup>1</sup>
- butter <sup>7</sup>

## Tools

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

### Cooking tip

When frying, make sure your oil is hot: it should reach 350°F with an oil thermometer. Or drop a pinch of flour into the oil—it should sizzle vigorously. Careful, oil may splatter while frying!

### 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 790kcal, Fat 56g, Carbs 22g, Proteins 51g



### 1. Make dressing

Preheat oven to 425°F with a rack in the center. Squeeze **all of the lemon juice** into a small bowl. Into a second medium bowl, finely grate **1/2 teaspoon garlic** and **all of the Parmesan**; add **1 1/2 tablespoons of the lemon juice** (reserve remaining juice for step 5). Whisk in **Dijon mustard, mayonnaise**, and **1 tablespoon oil**. Season to taste with **salt** and **pepper**; set aside.



### 2. Make croutons

Cut **roll** 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). Remove from oven and set aside until step 6.



### 4. Coat & pan-fry chicken

Heat **1/2-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, 1/2 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 coats the back of a spoon, about 2 minutes.



### 3. Prep chicken

Meanwhile, beat **1 large egg** in a shallow bowl, then season with **salt** and **pepper**. In a second shallow bowl, combine **1/2 cup flour** and **a pinch of salt**. Pat **chicken** dry, then use a meat mallet or heavy skillet to pound chicken to an even  $\frac{1}{4}$ -inch thickness. Season chicken all over with **salt** and **pepper**.



### 6. Finish & serve

Trim and discard end from **lettuce**; halve lengthwise, then cut crosswise into 1-inch pieces. Add **lettuce** 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!