

DINNERLY



Meatless Chik'n Cutlet Sandwich with Fries & Paprika Mayo



40min



2 Servings

Are you as hypnotized as we are by this photo of a saucy, crispy chicken sandwich? Don't let it fool you—there's not a speck of meat in there! This plant-based chik'n cutlet satisfies that sandwich craving while making it completely vegetarian. A paprika mayo and paprika-spiced fries take it over the top, just don't leave behind the bread and butter pickles. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ¼ oz paprika
- 1 romaine heart
- 1 oz mayonnaise ^{3,6}
- 2 potato buns ¹
- 7 oz pkg plant-based chik'n cutlet ¹
- 2 oz bread & butter pickles

¹²

WHAT YOU NEED

- all-purpose flour ¹
- neutral oil
- kosher salt & ground pepper

TOOLS

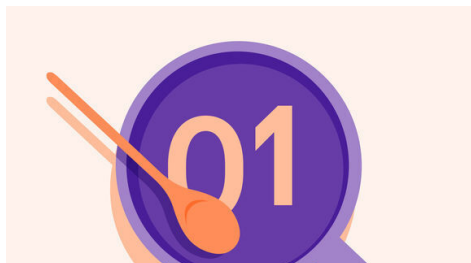
- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 910kcal, Fat 47g, Carbs 98g, Protein 29g

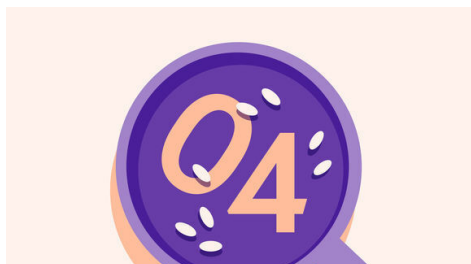


1. Bake fries

Preheat oven to 450°F with a rack in the bottom position.

Scrub **potatoes**; cut into ¼-inch thick fries. Toss in a large bowl with **1 tablespoon each of flour and oil** and **1 teaspoon paprika**; season with **salt** and **pepper**.

Transfer to a rimmed baking sheet; spread into a single layer. Roast on bottom oven rack until tender and browned, flipping halfway, 25–30 minutes.



4. Serve

Spread **bottom buns** with **paprika mayo**.

Serve **chik'n cutlet sandwich** topped with **lettuce** and **pickles** and with **fries** alongside. Enjoy!



2. Prep ingredients

Meanwhile, separate **2 lettuce leaves** (save rest for own use); halve crosswise.

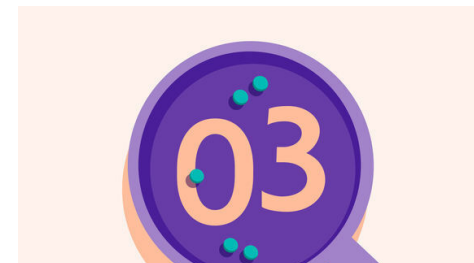
In a small bowl, combine **mayo**, **2 teaspoons water**, and **½ teaspoon paprika**. Season to taste with **salt** and **pepper**.

Drizzle cut sides of **buns** with **oil**. Heat a medium skillet over medium-high. Add buns, cut-side down; toast until lightly browned, 1–2 minutes. Transfer to a plate.



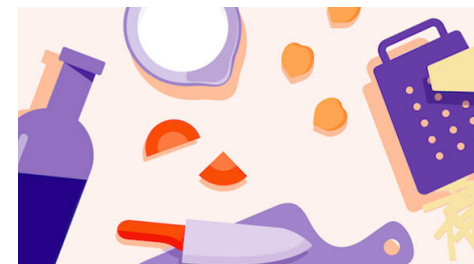
5. ...

What were you expecting, more steps?



3. Cook cutlets

Heat **½-inch oil** in same skillet over medium-high until shimmering. Add **chik'n cutlets**; fry until golden brown, crispy, and warmed through, 2–4 minutes per side (reduce heat if browning too quickly). Transfer chik'n cutlets to a paper towel-lined plate. Lightly season with **salt** and **pepper**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!