



Meatless Cacio e Pepe Chik'n Sandwich

with Oven Fries & Romaine Salad



40min



2 Servings

Who says vegetarians can't have a crispy "chicken" sandwich? Our vegetarian version features plant-based chik'n cutlets that crisp to a perfect golden brown. We whip up a rich and easy cacio e pepe sauce with Alfredo, Parmesan, and plenty of black pepper. The warm, velvety sauce coats the chik'n cutlet, resting on a soft, toasted bun along with tangy pepperoncini, crispy baked oven fries, and a fresh green salad.

What we send

- 2 russet potatoes
- ¼ oz paprika
- 1 romaine heart
- 1 yellow onion
- 1½ oz pepperoncini ¹²
- ¾ oz Parmesan ⁷
- 2 ciabatta rolls ¹
- 7 oz pkg plant-based chik'n cutlet ¹
- 10 oz Alfredo sauce ⁷

What you need

- all-purpose flour ¹
- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- sugar

Tools

- rimmed baking sheet
- microplane or grater
- microwave

Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1040kcal, Fat 47g, Carbs 121g, Protein 37g



1. Roast fries

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potatoes**; cut into ½-inch thick fries. Toss in a large bowl with **1 teaspoon paprika**, **1 tablespoon flour**, and **2 teaspoons oil**; season with **salt** and **pepper**. Spread onto a rimmed baking sheet in a single layer. Roast on lower oven rack until tender and browned, about 20 minutes.



4. Make salad

Meanwhile, in a medium bowl, whisk together **2 tablespoons oil**, **2 teaspoons vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**.

Add **romaine** and **onions** and toss to coat.



2. Prep ingredients

Meanwhile, halve **romaine** lengthwise, then thinly slice crosswise. Halve **onion** and thinly slice one half (save rest for own use). Thinly slice **pepperoncini**. Finely grate **Parmesan**.

Split **bread** and drizzle cut sides and **chik'n cutlets** with **oil**; sprinkle with **salt** and **pepper**.



5. Make cacio e pepe sauce

In a medium microwave-safe bowl, whisk to combine **half of the Alfredo sauce** (save rest for own use), **Parmesan**, **1 tablespoon water**, and **a generous amount of black pepper**. Microwave until warmed through, stirring every 30 seconds, 60-90 seconds total. Season to taste with **salt**.



3. Toast buns & cutlets

Flip **fries** and add **chik'n cutlets** to baking sheet; return to lower oven rack. Add **buns**, cut-side up, directly to upper oven rack. Cook until buns are toasted and fries are cooked through, about 10 minutes (watch closely as ovens vary).



6. Finish & serve

Top **bread** with **chik'n cutlets**, then a generous amount of **cacio e pepe sauce**. Sprinkle with **pepperoncini slices**.

Serve **cacio e pepe chik'n sandwich** with **salad**, **fries**, and **any remaining sauce**. Enjoy!