

# DINNERLY



## Broccoli Parm Hero with Italian Salad

Developed by Our Registered Dietitian



20-30min



2 Servings

Dinnerly's resident dietitian is bringing you meals that are both ultra-satisfying and super nourishing. Has a meatless meal ever looked this good? When you've got perfectly roasted broccoli, melty fontina, and marina sauce coming together, anything is possible. We've got you covered!



### WHAT WE SEND

- ½ lb broccoli
- 2 oz balsamic vinaigrette
- 2 baguettes<sup>1</sup>
- ½ lb pkg ready to heat chicken cutlets<sup>1,3</sup>
- 8 oz marinara sauce
- 2 oz shredded fontina<sup>7</sup>
- 1 romaine heart

### WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

### TOOLS

- rimmed baking sheet
- microwave

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 740kcal, Fat 29g, Carbs 98g, Protein 26g



#### 1. Prep ingredients

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

Cut **broccoli** into large 2-inch florets, if necessary. Peel **1 garlic clove** and reserve for step 4.



#### 2. Roast broccoli

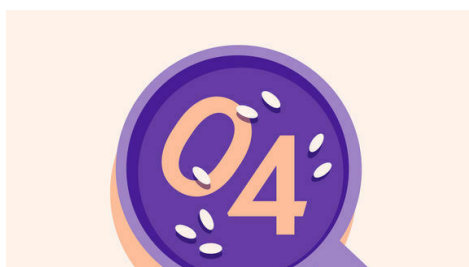
On a rimmed baking sheet, toss **broccoli** with **2 tablespoons oil** and a **generous pinch each of salt and pepper**. Push to 1 half of baking sheet. To remaining half, add **chicken cutlets**. Roast on top oven rack until tender and charred in spots and chicken cutlets are heated through, about 15 minutes. Transfer to a plate; switch oven to broil.



#### 3. Broil bread & heat sauce

Brush cut sides of **bread** generously with **oil**. Sprinkle with **salt** and **pepper**. Place on same baking sheet, cut-side up. Broil on top oven rack until golden-brown, 1–3 minutes (watch closely as broilers vary).

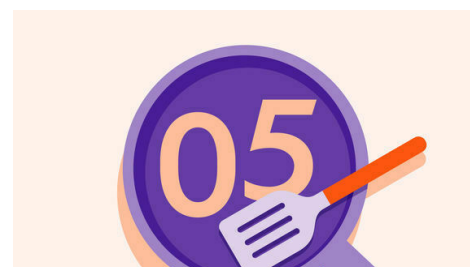
Add **marinara sauce** to a microwave-safe bowl; microwave until warmed through (or add to a saucepan and warm on stovetop).



#### 4. Assemble sandwich & broil

Rub **whole garlic clove** on cut sides of **bread**, then layer **chicken cutlets** and **broccoli** on bottom halves. Top each with **2 tablespoons marinara sauce**, then sprinkle with **cheese**.

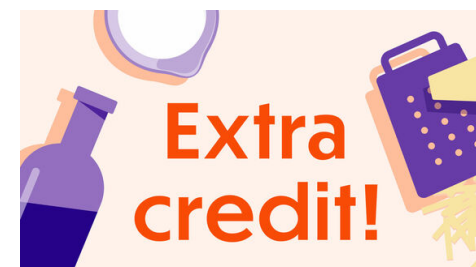
Broil on top oven rack until cheese is just melted, 1–2 minutes. Close **sandwiches** (halve, if desired).



#### 5. Make salad & serve

Halve **lettuce** lengthwise, then thinly slice crosswise, discarding end. Transfer to a medium bowl and add **balsamic dressing**; toss to combine.

Serve **chicken cutlet and broccoli parm hero** with **salad** alongside and **remaining marinara sauce** for dipping. Enjoy!



#### 6. Check us out!

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