



## Our Family Pick! Grilled Chicken Sausage Parm

with Chopped Italian Salad



20-30min



2 Servings

Italian chicken sausage isn't just great for a pasta sauce—they also make a quick and delicious protein for burgers and sandwiches! Chicken patties char on a grill before we load them onto toasted ciabatta. A simple homemade tomato sauce and creamy mozzarella are essential toppings for this Italian dream of a sandwich, while tangy pickled pepperoncini take the simple side salad to the next level. No grill? See cooking tip.



## What we send

- ½ lb pkg uncased Italian chicken sausage
- garlic
- 6 oz tomato paste
- ¾ oz Parmesan <sup>7</sup>
- 1½ oz pepperoncini <sup>12</sup>
- 1 plum tomato
- 1 romaine heart
- 2 ciabatta rolls <sup>1</sup>
- 3¾ oz mozzarella <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) <sup>17</sup>

## Tools

- grill, grill pan, or rimmed baking sheet
- small saucepan
- box grater

## Cooking tip

Cook patties in oiled skillet until lightly charred, 6 minutes per side. Split ciabatta; top one side with cheese. Broil until bread is toasted and cheese melts. Proceed with step 6.

## Allergens

Wheat (1), Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 760kcal, Fat 47g, Carbs 38g, Protein 48g



### 1. Prep chicken patties

Preheat a grill or grill pan to high. Using slightly moistened hands, form sausage into two (4-inch) patties. Brush all over with **oil**.



### 2. Make tomato sauce

Finely chop **1½ teaspoons garlic**. In a small saucepan, heat **1 tablespoon oil** over medium. Add 1 teaspoon of the garlic and **2 tablespoons tomato paste**; cook, stirring until fragrant, 1-2 minutes. Add **⅓ cup water** and bring to a boil. Reduce heat to low; simmer until reduced to ½ cup, about 1 minute. Season with **salt** and **pepper**. Remove from heat.



### 3. Prep salad

Coarsely grate **Parmesan** on the large holes of a box grater. Slice **pepperoncini**, if necessary, discarding stems. Cut **tomato** into thin wedges. Cut **romaine** into ½-inch ribbons, discarding end. In a medium bowl, whisk **remaining garlic**, **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Add tomatoes and pepperoncini. Let sit until step 6.



### 4. Prep rolls & mozzarella

Split **ciabatta rolls** horizontally, if necessary, and brush cut-sides lightly with **oil**. Thinly slice **half of the mozzarella** (save rest for own use).



### 5. Grill bread & chicken

Grill **ciabatta** on medium-high, turning once or twice, until toasted, 1-3 minutes (watch closely). Transfer to plates. Add **chicken patties** to grill or grill pan and cook, turning occasionally, until charred in spots and firm to the touch, 8-10 minutes.



### 6. Finish chicken & salad

Spread **1 tablespoon of the tomato sauce** over **each patty**; top with **mozzarella**. Cover grill until melted, about 2 minutes. Spoon more sauce on bottom of **ciabatta**; top with patties. To the bowl with **tomatoes**, add **romaine** and **Parmesan**; toss. Season to taste with **salt** and **pepper**. Serve **salad** alongside **chicken Parm**, with **remaining sauce** for dipping. Enjoy!