

# DINNERLY

Lyle, Lyle,  
Crocodile  
EXCLUSIVELY IN THEATERS



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## Lyle's Chicken Vol-au-Vent

Dinnerly x Lyle, Lyle, Crocodile



1h



2 Servings

Lyle the Crocodile's palate is just as refined as his singing voice! So we had to make him vol-au-vent, a fancy way to say adorable-savory-pastries-with-a-creamy-chicken-filling. But, don't worry, this croc is a practical cook too! Just shape and bake the crescent dough, then cook chicken, onions, and carrots in a cream cheese sauce. And the last step? Catch Lyle, Lyle, Crocodile exclusively in theaters October 7th!

## WHAT WE SEND

- 8 oz crescent dough <sup>1,6</sup>
- 1 yellow onion
- 1 carrot
- 10 oz pkg boneless, skinless chicken breast
- 2½ oz peas
- ¼ oz mushroom seasoning
- 1 oz cream cheese <sup>7</sup>

## WHAT YOU NEED

- 1 large egg <sup>3</sup>
- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper
- neutral oil
- butter <sup>7</sup>
- apple cider vinegar (or vinegar of your choice)

## TOOLS

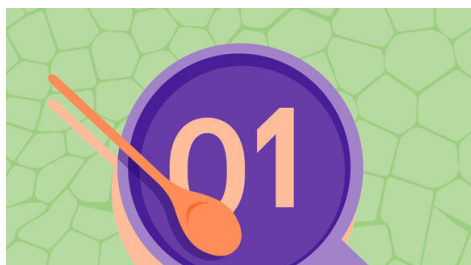
- parchment paper
- rimmed baking sheet
- medium skillet

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

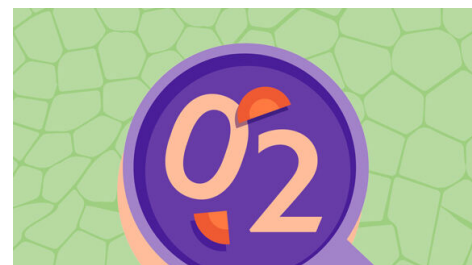
Calories 860kcal, Fat 46g, Carbs 73g, Protein 42g



### 1. Roll dough

Preheat oven to 375°F with a rack in the center. Beat **1 large egg** in a small bowl.

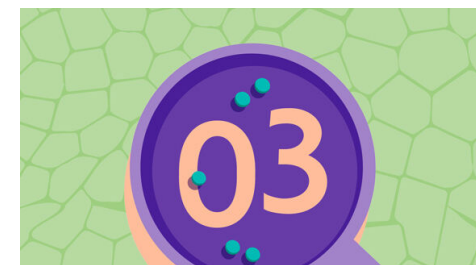
Remove **crescent dough** from can (do not unroll). Cut crosswise into 4 pieces. Dust with **flour** and place on a **floured** work surface, cut-side up. Press down to flatten, then roll each into a 6-inch circle. Transfer 2 circles to a parchment-lined baking sheet and brush with **egg**.



### 2. Cut dough & bake

Using a ring mold or bowl, cut 5½-inch circles out of the **remaining 2 dough circles** to form rings. Place rings over circles on baking sheet to form a rim; brush rims with **egg**. Place smaller circles on baking sheet and brush with **egg**.

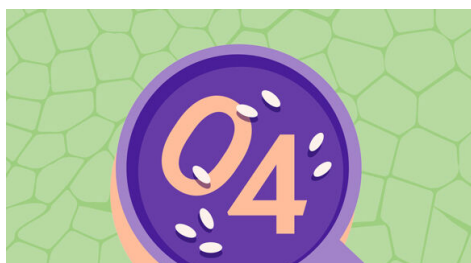
Bake on center rack until golden brown, rotating halfway through cooking time, 12–15 minutes.



### 3. Cook chicken

Finely chop **half of the onion** (save rest). Scrub **carrot**; finely chop. Pat **chicken** dry; thinly slice and season with **salt** and **pepper**.

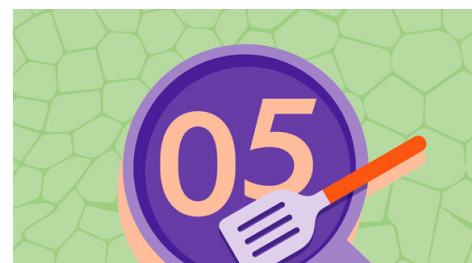
In a medium skillet, heat **1 tablespoon oil** over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.



### 4. Cook veggies, start sauce

Lower heat to medium and melt **2 tablespoons butter** in same skillet. Add **onions, carrots, and a pinch of salt**. Cook, stirring occasionally, until completely softened, 5–8 minutes.

Stir in **1½ tablespoons flour** and cook, 1 minute. Slowly whisk in **1 cup water**. Stir in **peas, mushroom seasoning, and cream cheese**.



### 5. Finish filling & serve

Cook over medium-high heat until **sauce** is thickened to a gravy consistency, 2–3 minutes. Stir in **chicken** and **¼ teaspoon vinegar**; season to taste with **salt** and **pepper**. Spoon **filling** into **rimmed pastries** and top with **pastry lids**.

Serve **Lyle's Chicken Vol-au-Vent**. Enjoy!



### 6. Lyle's Extra Bite!

Why was the crocodile invited to glamorous parties?

Because he was a snappy dresser!