

DINNERLY

Lyle, Lyle,
Crocodile
EXCLUSIVELY IN THEATERS



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Lyle's Crispy Chicken Milanese

Dinnerly x Lyle, Lyle, Crocodile



20-30min



2 Servings

Lyle the Crocodile has a fab singing voice, but he also has great taste! One of his favorites is Chicken Milanese, so we cooked up a crispy, juicy chicken cutlet that'll make our favorite crocodile's tastebuds tingle. After a quick toss in panko and Parm, we pan fry the chicken and serve it up with a refreshing salad. We've got your Dinnerly and a movie covered—catch Lyle, Lyle, Crocodile exclusively in theaters October 7th!

WHAT WE SEND

- 1 plum tomato
- ¾ oz Parmesan ⁷
- 1 lemon
- 10 oz pkg boneless, skinless chicken breast
- 1 oz panko ^{1,6}
- 3 oz baby arugula

WHAT YOU NEED

- garlic
- neutral oil
- red wine vinegar (or vinegar of your choice)
- kosher salt & ground pepper
- ¼ cup all-purpose flour ¹
- 1 large egg ³

TOOLS

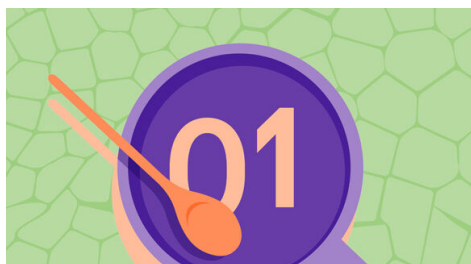
- microplane or grater
- meat mallet (or heavy skillet)
- large nonstick skillet

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 660kcal, Fat 44g, Carbs 27g, Protein 46g

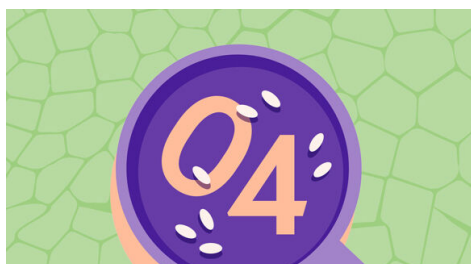


1. Prep ingredients

Halve **tomato**, then thinly slice into half-moons. Finely chop ½ **teaspoon garlic**.

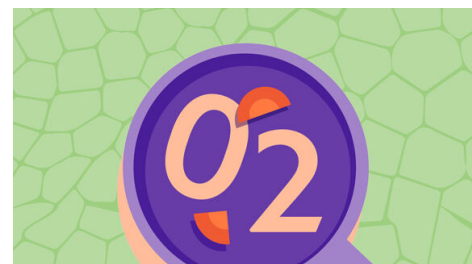
In a large bowl, whisk together **chopped garlic, 2 tablespoons oil, and 1 tablespoon vinegar**; season to taste with **salt and pepper**. Add tomatoes; toss to coat. Set aside at room temperature, stirring occasionally, until step 5.

Finely grate **Parmesan**. Cut **lemon** into wedges.



4. Pan-fry chicken

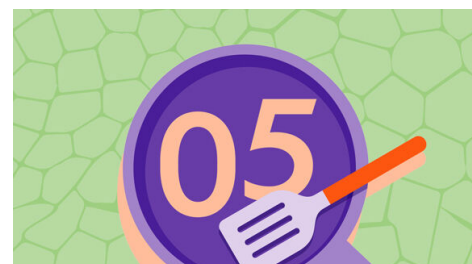
Heat ¼-inch **oil** in a large nonstick skillet over medium-high until shimmering. Add **chicken**; cook until golden-brown, about 3 minutes per side. Transfer to a paper towel-lined plate. Season with **salt and pepper**.



2. Prep chicken

Pat **chicken** dry, then pound to an even ¼-inch thickness. Season all over with ½ **teaspoon salt** and **a few grinds of pepper**.

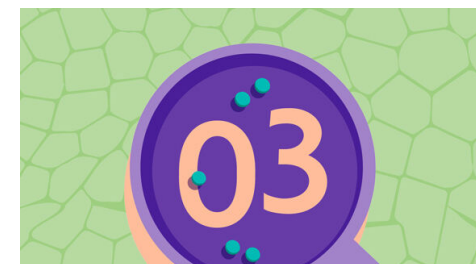
Fill a resealable plastic bag with ¼ **cup flour** and **a pinch of salt**. Add chicken and shake to coat. Transfer to a plate; discard **flour**. Fill same bag with **panko** and **Parmesan**.



5. Make salad & serve

To bowl with **tomatoes**, add **arugula** and toss to combine.

Serve **Lyle's Crispy Chicken Milanese** with **arugula salad** and **lemon wedges** alongside. Enjoy!



3. Bread chicken

Beat 1 **large egg** in a shallow bowl.

Tap off excess **flour** from **chicken**, then add to **egg**, turning to coat. Let excess egg drip back into bowl, then add chicken to **panko mixture**; shake to coat. Transfer to a plate and press chicken to help breading adhere.



6. Lyle's Extra Bite!

Why was the crocodile invited to glamorous parties?

Because he was a snappy dresser!