

# DINNERLY



## No Chop! Open-Faced Chicken Parm Sloppy Joe

& Salad with Balsamic Dressing



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this chicken parm-sloppy Joe combo? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the chicken, simmer in sauce, broil the bread, and assemble. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

## WHAT WE SEND

- 10 oz pkg ground chicken
- 1 baguette<sup>1</sup>
- ¼ oz Italian seasoning
- 2 oz shredded fontina<sup>7</sup>
- 1 romaine heart
- 8 oz marinara sauce
- 2 oz balsamic vinaigrette

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- medium skillet
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 630kcal, Fat 25g, Carbs 56g, Protein 48g



### 1. Cook chicken & bread

Preheat broiler with a rack in the upper third. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**; cook, breaking up into smaller pieces, until cooked through, 5–7 minutes.

Meanwhile, tear **bread** in half lengthwise. Place, open-side up, on a rimmed baking sheet; drizzle with **oil**. Broil until browned and toasted, 1–2 minutes per side.



### 4. Make salad & serve

Tear **lettuce** into large pieces, discarding end; add to a large bowl with **balsamic vinaigrette** and toss to combine.

Serve **chicken parm sloppy Joe** with **salad** alongside. Enjoy!



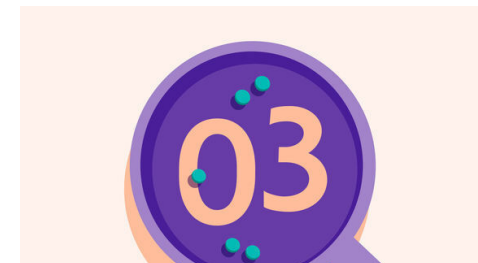
### 2. Finish chicken

To skillet with **chicken**, stir in **marinara sauce**, **1 teaspoon Italian seasoning**, and **¼ cup water**. Bring to a simmer over medium-high heat; cook, stirring frequently, until sauce is thickened, 2 minutes. Season to taste with **salt** and **pepper**.



### 5. ...

What were you expecting, more steps?



### 3. Add cheese & broil

Spoon **chicken mixture** onto open sides of **bread**. Top with **cheese**.

Place on same rimmed baking sheet and return to broiler; cook until cheese is melted and bubbling, about 2 minutes (watch closely as broiler vary).



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!