

DINNERLY



Open-Faced Chicken Parm Sloppy Joe:

No chopping. No slicing. No knife required!



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 baguette¹
- ¼ oz Italian seasoning
- 2 oz shredded fontina⁷
- 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

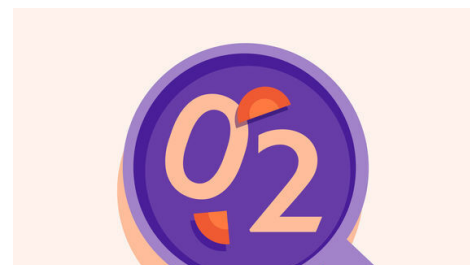
Calories 630kcal, Fat 25g, Carbs 56g, Protein 48g



1. Cook chicken & bread

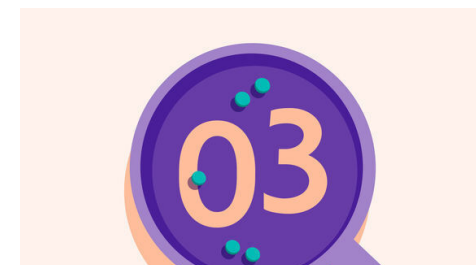
Preheat broiler with a rack in the upper third. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**; cook, breaking up into smaller pieces, until cooked through, 5–7 minutes.

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.



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**.



3. Add cheese & broil

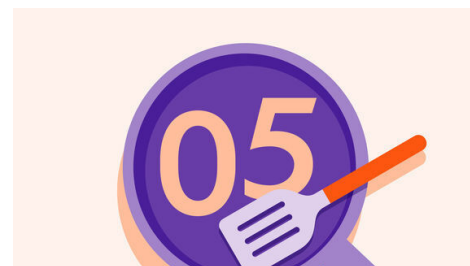
Spoon **chicken mixture** onto open sides of **bread**. Top with **cheese**.

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).



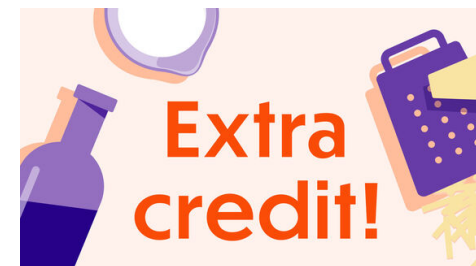
4. Make salad & serve

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



5. ...

What were you expecting, more steps?



6. ...

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