

# DINNERLY



## Chicken Strips & Bacon:

Add an Extra Protein Option to your Box!



2 Servings

In the kitchen, you're the artist. Your spice cabinet is your color palette. Your hands are your best tools. The only thing missing—your canvas. Good news! Chicken strips and bacon are the blank canvases of your dinner dreams. Channel your inner Bob Ross and create happy mealtime masterpieces. We've got your PROTEINS covered!

#### WHAT WE SEND

- ½ lb chicken breast strips
- 4 oz pkg thick-cut bacon

#### WHAT YOU NEED

- Your choice!

#### TOOLS

- Choose your own cooking adventure!

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 0kcal



#### 1. Pro tip!

Don't throw your bacon into a sizzling hot skillet! Place them in a cold pan, then turn up the heat to medium. This allows the fat to melt so the bacon can crisp up. If you start with a hot pan, the fat will seize, giving you soggy slices.



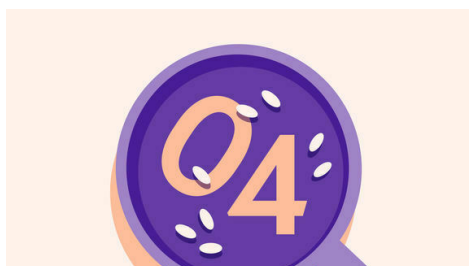
#### 2. Speaking of...

Now that you have all that bacon fat in your skillet, you can't just throw it away, right? Let the fat cool a bit, then pour it into a jar and use it as a regular cooking oil. You can even start with the chicken strips—cooking it in bacon fat will give it an extra savory, smoky edge!



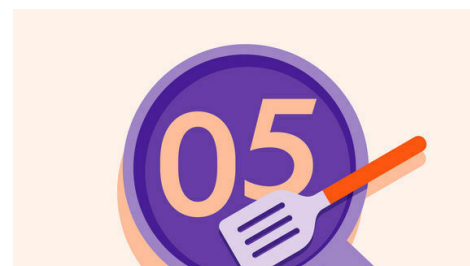
#### 3. Boring salads?

Not on our watch. Fry some bacon and crumble it into bits once it's cool enough to handle. Toss it into whatever greens you have on hand!



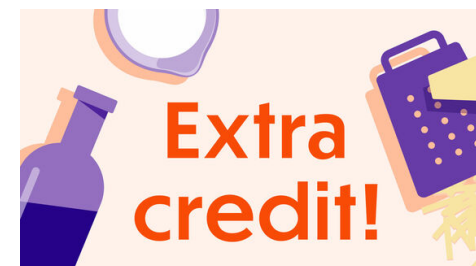
#### 4. Smother 'em!

Beware! Chicken strips can dry out quickly. Keep it moist on the plate by letting it swim in some gravy or sauce. Use the pan drippings left in the skillet after cooking for a flavor boost. Add a splash of wine and/or some chicken broth, then up the ante with a squeeze of citrus or a hit of vinegar to cut the richness.



#### 5. Keep it light!

Add a dry spice rub or a marinade to your chicken strips before you grill, roast, or pan-fry them. Then serve on top of a bed of greens and raw veggies for an easy, light solution to dinner!



#### 6. We're so funny!

What do you get when you cross a chicken with a ghost?

A poultry-geist!