

DINNERLY



Chicken Caprese Sandwich on Brioche: Let's Do Lunch!



under 20min



2 Servings

This chicken caprese sandwich comes together faster than you can savor its classic Italian flavors. Just cook the chicken, toast the brioche buns, and assemble. Boom. Now you actually have time to relax during your lunch break. And don't be afraid to think outside the lunchbox—it's perfect for dinner too! We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- 1 plum tomato
- 2 brioche buns ^{1,2,3}
- 4 oz basil pesto ²
- 2 oz shredded fontina ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- medium nonstick skillet

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 660kcal, Fat 43g, Carbs 35g, Protein 43g



1. Prep ingredients

Pat **chicken** dry and season all over with **salt** and **pepper**. Thinly slice **tomato** crosswise.



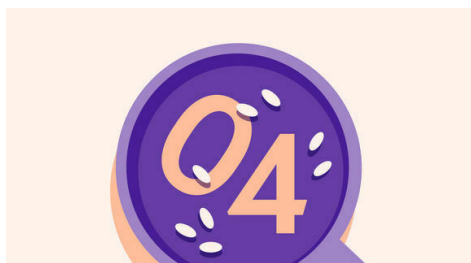
2. Cook chicken

Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Add **chicken**; cook, stirring occasionally, until just cooked through, 3–5 minutes.



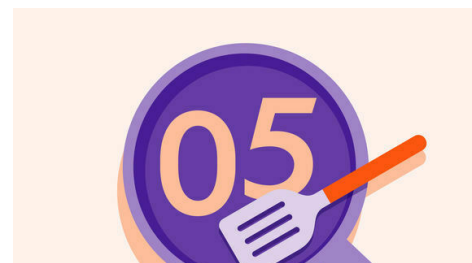
3. Assemble sandwich & serve

Split **buns** and toast, cut sides down, in a toaster oven or under a broiler until golden brown, 1–2 minutes. Spread **pesto** on buns. Top bottom buns with **chicken**, **cheese** and **sliced tomatoes**. Top with remaining buns. Enjoy!



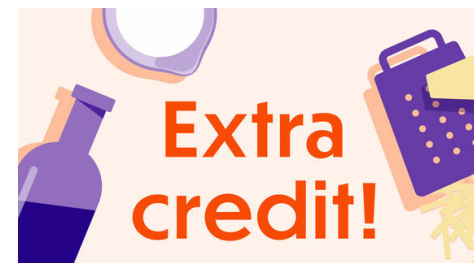
4. Make sandwiches ahead

Cook recipe through step 2. Transfer chicken to a plate and refrigerate to cool. Assemble sandwiches on buns with pesto, chicken, cheese, and tomatoes. Wrap tightly and refrigerate.



5. Reheat & serve

Before eating, heat 1 tablespoon oil in a medium skillet over medium. Add sandwich and press down with a heavy skillet. Cook until cheese starts to melt and buns are dark golden-brown on the bottom, 2–3 minutes. Flip and cook on the other side, 2–3 minutes more. Watch carefully and lower heat if buns brown too quickly.



6. Make it your own!

We kept it classic with the pesto, tomato & cheese combo, but feel free to make it your own—add a drizzle of hot sauce, balsamic vinegar, or whatever suits your fancy!