

# DINNERLY



## Core Up! Grilled Chicken Sausage Parm with Chopped Italian Salad



2 Servings

Italian chicken sausage isn't just great for a pasta sauce—they also make a quick and delicious protein for burgers and sandwiches! Chicken patties char on a grill before we load them onto toasted ciabatta. A simple homemade tomato sauce and creamy mozzarella are essential toppings for this Italian dream of a sandwich, while tangy pickled pepperoncini take the simple side salad to the next level. No grill? See cooking tip.



## WHAT WE SEND

- ½ lb uncased Italian chicken sausage
- 6 oz tomato paste
- ¾ oz Parmesan <sup>7</sup>
- 1½ oz pepperoncini <sup>17</sup>
- 1 plum tomato
- 1 romaine heart
- 2 ciabatta roll <sup>1</sup>
- 3¾ oz mozzarella <sup>7</sup>

## WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) <sup>17</sup>

## TOOLS

- grill, grill pan, or rimmed baking sheet
- small saucepan
- box grater

## COOKING TIP

Cook patties in oiled skillet until lightly charred, 6 minutes per side. Split ciabatta; top one side with cheese. Broil until bread is toasted and cheese melts. Proceed with step 6.

## ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 0kcal



### 1. Prep chicken patties

Preheat a grill or grill pan to high. Using slightly moistened hands, form sausage into two (4-inch) patties. Brush all over with oil.



### 2. Make tomato sauce

Finely chop 1½ **teaspoons garlic**. In a small saucepan, heat 1 **tablespoon oil** over medium. Add 1 teaspoon of the garlic and 2 **tablespoons tomato paste**; cook, stirring until fragrant, 1–2 minutes. Add ½ **cup water** and bring to a boil. Reduce heat to low; simmer until reduced to ½ cup, about 1 minute. Season with **salt** and **pepper**. Remove from heat.



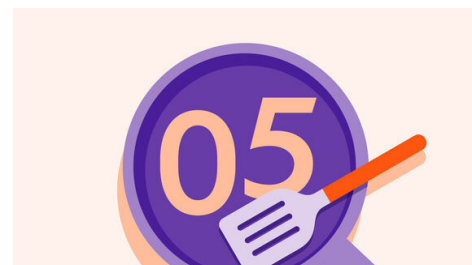
### 3. Prep salad

Coarsely grate **Parmesan** on the large holes of a box grater. Slice **pepperoncini**, if necessary, discarding stems. Cut **tomato** into thin wedges. Cut **romaine** into ½-inch ribbons, discarding end. In a medium bowl, whisk **remaining garlic**, 2 **tablespoons oil**, 1 **tablespoon vinegar**, and a **pinch** each of **salt** and **pepper**. Add tomatoes and pepperoncini. Let sit until step 6.



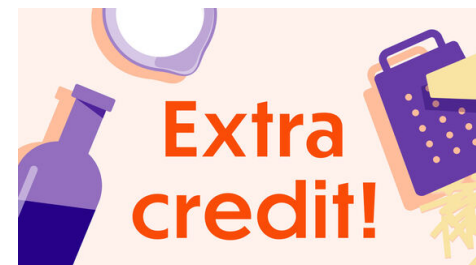
### 4. Prep rolls & mozzarella

Split **ciabatta** rolls horizontally, if necessary, and brush cut-sides lightly with **oil**. Thinly slice **half of the mozzarella** (save rest for own use).



### 5. Grill bread & chicken

Grill **ciabatta** on medium-high, turning once or twice, until toasted, 1–3 minutes (watch closely). Transfer to plates. Add **chicken patties** to grill or grill pan and cook, turning occasionally, until charred in spots and firm to the touch, 8–10 minutes.



### 6. Finish chicken & salad

Spread 1 **tablespoon** of the **tomato sauce** over **each patty**; top with **mozzarella**. Cover grill until melted, about 2 minutes. Spoon more sauce on bottom of **ciabatta**; top with patties. To the bowl with **tomatoes**, add **romaine** and **Parmesan**; toss. Season to taste with **salt** and **pepper**. Serve **salad** alongside **chicken Parm**, with **remaining sauce** for dipping. Enjoy!