

# DINNERLY



## Easy Clean Up! Double Chicken Caprese Bowl

with Basil Pesto



ca. 20min



2 Servings

This version of the recipe is customized with double the chicken.

### WHAT WE SEND

- 1 romaine heart
- 2 plum tomatoes
- 3¼ oz mozzarella <sup>7</sup>
- 2 (½ lb) pkgs chicken breast strips
- 2 oz basil pesto <sup>7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- balsamic vinegar <sup>17</sup>
- sugar

### TOOLS

- large skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 710kcal, Fat 49g, Carbs 13g, Protein 68g



#### 1. Prep ingredients

Thinly slice **romaine** and add to a medium bowl; discard end.

Cut **tomatoes** into 1-inch pieces. Cut or tear **mozzarella** into 1-inch pieces.

Pat **chicken** dry and season all over with **salt** and **pepper**.



#### 2. Cook chicken

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **chicken** in a single layer; cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, 2 minutes more.

Reduce heat to medium; add **2 tablespoons vinegar** and **a pinch of sugar**. Cook, stirring, until vinegar is reduced and chicken is coated in glaze, 1–2 minutes.



#### 3. Make dressing & serve

In a small bowl, whisk to combine **2 tablespoons oil**, **2 teaspoons vinegar**, and **a pinch each of salt and pepper**. Add to bowl with **romaine** and toss to combine. Divide between serving bowls and top with **chicken**, **tomatoes**, and **mozzarella**.

Serve **chicken caprese bowl** with **pesto** drizzled over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!