

## Lemony Chicken Francese

with Caesar Salad & Homemade Croutons



20-30min



2 Servings

No need to make a reservation, we're bringing classic Italian-American restaurant fare to your kitchen table. Chicken Francese is an iconic dish—and for a good reason—it's delicious! Tender chicken breast is dipped in egg and then flour, creating a perfect coating to absorb the buttery lemon sauce. The chicken is served alongside a romaine salad tossed in a Caesar-style dressing with crunchy cr...

## What we send

- boneless, skinless chicken breasts
- garlic
- Dijon mustard <sup>17</sup>
- lemon
- chicken broth concentrate
- romaine hearts
- 7
- 3,6
- 1

## What you need

- 1 large egg <sup>3</sup>
- all-purpose flour <sup>1</sup>
- butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- box grater or microplane
- meat mallet (or heavy skillet)
- medium skillet

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 770kcal, Fat 35g, Carbs 60g, Protein 52g



### 1. Make dressing

Preheat oven to 425°F with a rack in the center position. Finely grate **Parmesan** into a large bowl. Peel and grate **½ teaspoon garlic** into same bowl. Juice **lemon**. Whisk in **1½ tablespoons lemon juice** (reserve remaining juice for step 5). Whisk in **Dijon, mayonnaise**, and **1 tablespoon oil**. Season to taste with **salt** and **several grinds of pepper**.



### 4. Coat & cook chicken

Dip **chicken** in **egg mixture**, then press into the **flour**, tapping off excess. In a medium skillet heat **⅓ inch oil** over medium-high. Add chicken and cook until golden brown and cooked through, 4-5 minutes per side. Transfer to a paper towel-lined plate.



### 2. Make croutons

Cut **ciabatta** into 1-inch pieces. Spread in a single layer on a piece of foil, and bake on center oven rack until toasted, 6-8 minutes (watch closely).



### 5. Make sauce

Whisk **½ cup water**, **reserved lemon juice**, **broth concentrate**, and **1 tablespoon butter** into skillet, scraping up any browned bits. Season to taste with **salt** and **pepper**. Reduce heat to medium. Simmer until slightly reduced, about 2 minutes.



### 3. Prep chicken

Beat **1 large egg** in a shallow bowl; season with **salt** and **pepper**. In a second shallow bowl, combine **½ cup flour** and **½ teaspoon salt**. Pat **chicken** dry. Using a meat mallet or heavy skillet, pound **chicken** to ¼-inch thickness; season all over with **salt** and **pepper**.



### 6. Finish salad & serve

Cut **romaine** crosswise into 1-inch pieces, discarding ends. Add romaine and **croutons** to the bowl with **dressing**, and toss well to combine. Add **chicken** back to the skillet, turning to coat with **sauce**, which will thicken slightly. Transfer to plates, spoon sauce on top, and serve **salad** alongside. Enjoy!