



Chicken Parm Sandwiches

with Readymade Cutlets and Romaine Salad



under 20min



2 Servings

An all-time classic: the chicken parm sandwich! Whether you're here for the crispy ready to heat chicken cutlet, the melty goodness of the broiled mozzarella, the perfectly toasted ciabatta roll, or the tangy marinara sauce that coats it all...you're in the right place. Alongside, enjoy a crisp romaine salad with balsamic vinaigrette.

What we send

- ½ lb pkg ready to heat chicken cutlet ^{1,3}
- 3¾ oz mozzarella ⁷
- ¾ oz Parmesan ⁷
- 1 romaine heart
- 2 ciabatta rolls ¹
- garlic
- 8 oz marinara sauce
- 2 oz balsamic vinaigrette

What you need

- nonstick cooking spray
- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 840kcal, Fat 44g, Carbs 77g, Protein 42g



1. Heat chicken

Preheat oven to 425°F with a rack in the upper third.

Spray **chicken** on both sides with nonstick cooking spray; place on a rimmed baking sheet. Bake on center oven rack until crisp and warmed through, flipping halfway through, 10-15 minutes.

Thinly slice **mozzarella**. Finely grate **Parmesan**. Cut **romaine** in half lengthwise then slice horizontally into ribbons.



4. Broil sandwiches

Broil **chicken parm sandwiches** on upper oven rack until cheese is melted, about 4 minutes (watch closely).



2. Toast bread

Once **chicken** is heated through, switch oven to broil.

Split **rolls** in half. Drizzle cut sides with **oil** and season with **salt** and **pepper**. Transfer, oiled side up, to a rimmed baking sheet. Broil on upper oven rack until golden brown, 2-3 minutes (watch closely as broilers vary). While bread is warm, rub cut sides with a **halved garlic clove**.



5. Finish & serve

Meanwhile, in a medium bowl, toss **romaine** with **balsamic vinaigrette**.

Top **sandwiches** with reserved **top buns** and serve with **salad** alongside. Enjoy!



3. Assemble sandwiches

Set top halves of **rolls** aside until ready to serve. Spread a thin layer of **marinara** on **remaining rolls**. Place **chicken** on top. Spoon marinara over chicken, then top with **mozzarella** and **Parmesan**.



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.