



Grilled Chicken Sausage Parm

with Chopped Italian Salad



20-30min



2 Servings

If you don't have a grill or grill pan, you can also cook this recipe using a broiler. Simply preheat your broiler with a top rack 6 inches from the heat source and complete step 5 (broiling ciabatta and chicken patties) using a rimmed baking sheet under the broiler. Then broil the cheese to melt in step 6 before serving.

What we send

- chicken sausage
- tomato paste
- ciabatta rolls ^{1,6}
- mozzarella ⁷
- garlic
- Parmesan ⁷
- romaine heart
- pepperoncini ¹²
- plum tomatoes

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- box grater
- saucepan

Allergens

Wheat (1), Soy (6), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 940kcal, Fat 50g, Carbs 82g, Proteins 41g



1. Prep chicken patties

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



2. Make tomato sauce

Peel and finely chop **1½ teaspoons garlic**. In a small saucepan, heat **1 tablespoon oil** over medium. Add 1 teaspoon of the garlic and **2 tablespoons of the tomato paste**; cook, stirring until fragrant, 1-2 minutes. Add **⅓ 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**, **1 tablespoon vinegar**, **2 tablespoons oil**, and **a pinch each 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 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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