

# DINNERLY



## Crispy Chicken Sandwich, Fries & Paprika Mayo

Featuring Ready to Heat Chicken Cutlet



40min



2 Servings

Are you as hypnotized as we are by this photo of a saucy, crispy chicken sandwich? What if we said that you don't have to bread and fry the chicken yourself? That's right, a ready-to-heat crispy chicken cutlet makes this sandwich come together faster than you can order takeout. A paprika mayo and paprika-spiced fries take it over the top, just don't leave behind the bread and butter pickles. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- ¼ oz paprika
- 1 romaine heart
- 1 oz mayonnaise <sup>1,3</sup>
- 2 artisan buns <sup>1,2,3,4</sup>
- ½ lb pkg chicken cutlet <sup>1,2,4</sup>
- ¾ oz dill pickles

## WHAT YOU NEED

- all-purpose flour <sup>4</sup>
- neutral oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1030kcal, Fat 55g, Carbs 108g, Protein 31g

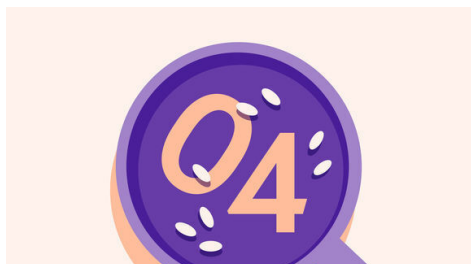


### 1. Bake fries

Preheat oven to 450°F with a rack in the bottom position.

Scrub **potatoes**; cut into ¼-inch thick fries. Toss in a large bowl with **1 tablespoon each of flour and oil** and **1 teaspoon paprika**; season with **salt and pepper**.

Transfer to a rimmed baking sheet; spread into a single layer. Roast on bottom oven rack until tender and browned, flipping halfway, 25–30 minutes.



### 4. Serve

Spread **bottom buns** with **paprika mayo**.

Serve **chicken cutlet sandwich** topped with **lettuce** and **pickles** and with **fries** alongside. Enjoy!



### 2. Prep ingredients

Meanwhile, separate **2 lettuce leaves** (save rest for own use); halve crosswise.

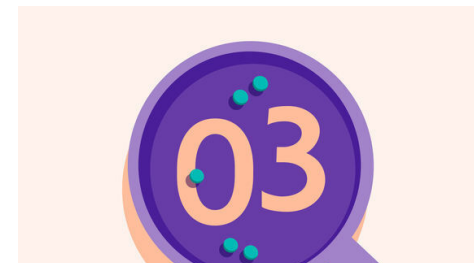
In a small bowl, combine **mayo**, **2 teaspoons water**, and **½ teaspoon paprika**. Season to taste with **salt and pepper**.

Drizzle cut sides of **buns** with **oil**. Heat a medium skillet over medium-high. Add buns, cut-side down; toast until lightly browned, 1–2 minutes. Transfer to a plate.



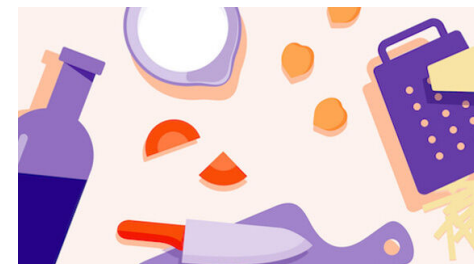
### 5. ...

What were you expecting, more steps?



### 3. Cook cutlets

Heat **2 tablespoons oil** in same skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt and pepper**.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!