

MARLEY SPOON



Cacio e Pepe Crispy Chicken Sandwich

Featuring Ready to Heat Chicken Cutlet



40min



2 Servings

Who said making a crispy chicken sandwich had to feel like a ton of work? Our ready-to-heat chicken cutlets crisp to a perfect golden brown in just a few minutes. We whip up a rich and easy cacio e pepe sauce with Alfredo, Parmesan, and plenty of black pepper. The warm, velvety sauce coats the chicken cutlet, resting on a soft, toasted bun along with tangy pepperoncini, crispy baked oven fries, and a fresh green salad.

What we send

- 2 potatoes
- ¼ oz paprika
- 1 romaine heart
- 1 shallot
- 1½ oz pepperoncini
- ¾ oz Parmesan ²
- 2 ciabatta rolls ^{3,1}
- ½ lb pkg chicken cutlet ^{4,2,1}
- 10 oz Alfredo sauce ²

What you need

- all-purpose flour ¹
- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- sugar

Tools

- rimmed baking sheet
- microplane or grater
- microwave

Allergens

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

Nutrition per serving

Calories 1040kcal, Fat 49g, Carbs
117g, Protein 37g



1. Roast fries

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potatoes**; cut into ½-inch thick fries. Toss in a large bowl with **1 teaspoon paprika**, **1 tablespoon flour**, and **2 teaspoons oil**; season with **salt** and **pepper**. Spread onto a rimmed baking sheet in a single layer. Roast on lower oven rack until tender and browned, about 20 minutes.



4. Make salad

Meanwhile, in a medium bowl, whisk together **2 tablespoons oil**, **2 teaspoons vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**.

Add **romaine** and **shallots** and toss to coat.



2. Prep ingredients

Meanwhile, halve **romaine** lengthwise, then thinly slice crosswise. Halve **shallot** and thinly slice. Thinly slice **pepperoncini**. Finely grate **Parmesan**.

Split **bread** and drizzle cut sides and **chicken cutlets** with **oil**; sprinkle with **salt** and **pepper**.



5. Make cacio e pepe sauce

In a medium microwave-safe bowl, whisk to combine **half of the Alfredo sauce** (save rest for own use), **Parmesan**, **1 tablespoon water**, and **a generous amount of black pepper**. Microwave until warmed through, stirring every 30 seconds, 60-90 seconds total. Season to taste with **salt**.



3. Toast buns & cutlets

Flip **fries** and add **chicken cutlets** to baking sheet; return to lower oven rack. Add **buns**, cut-side up, directly to upper oven rack. Cook until buns are toasted and fries and chicken are cooked through, about 10 minutes (watch closely as ovens vary).



6. Finish & serve

Top **bread** with **chicken cutlets**, then a generous amount of **cacio e pepe sauce**. Sprinkle with **pepperoncini slices**.

Serve **cacio e pepe chicken sandwich** with **salad**, **fries**, and **any remaining sauce**. Enjoy!