

MARLEY SPOON



Reuben-Style Schnitzel with Asparagus

& Russian Dressing



45min



2 Servings

This schnitzel remix is sure to get your tastebuds singing. Caraway seeds and panko combine for delicious flavor and crunch to coat thinly pounded chicken breasts seasoned with pastrami spice. Once fried to golden perfection, we top the schnitzels with tangy sauerkraut and silky fontina. A homemade Russian dressing of chopped cornichons, ketchup and mayo is perfect for dipping every crispy schnitzel bite.

What we send

- ½ lb asparagus
- 1 oz panko ⁴
- ¼ oz caraway seeds
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz pastrami spice blend
- 1 oz cornichons
- 2 oz mayonnaise ^{1,3}
- ¼ oz fresh parsley
- ½ lb sauerkraut
- 2 oz shredded fontina ²

What you need

- all-purpose flour ⁴
- neutral oil
- kosher salt & ground pepper
- 1 large egg ¹
- ketchup
- red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- meat mallet (or heavy skillet)
- large 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 850kcal, Fat 59g, Carbs 32g, Protein 54g



1. Prep asparagus

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

Trim and discard tough bottom ends from **asparagus**. Toss on a rimmed baking sheet with **1 tablespoon oil** and season with **salt** and **pepper**.



2. Roast asparagus

Spread **asparagus** into a single layer. Roast on bottom oven rack until crisp-tender and browned, 8-10 minutes.



3. Prep breading & chicken

Meanwhile, whisk **1 large egg** in a large shallow bowl; season with **salt** and **pepper**. In separate shallow bowl, stir together **panko** and **1 teaspoon caraway seeds**; season with **salt** and **pepper**.

Pat **chicken** dry. Using a meat mallet or heavy skillet, pound chicken to an even ¼-inch thickness; season **all over with pastrami spice** and **1 tablespoon flour**.



4. Fry schnitzel

Dip **chicken** into **egg mixture**, letting excess drip back into bowl, then dredge in **panko mixture**, pressing to adhere.

Heat **⅛-inch neutral oil** in a large skillet over medium-high until shimmering (oil should sizzle vigorously by adding a pinch of panko). Add chicken and cook until golden-brown and just cooked through, about 3 minutes per side. Transfer to a paper towel-lined plate.



5. Make Russian dressing

Coarsely chop **cornichons**. In a small bowl, stir **cornichons**, **mayonnaise**, and **1½ tablespoons each of ketchup and water**. Season with **salt** and **pepper**.

Tear **parsley** into small sprigs, discarding stems. In a small bowl, toss parsley with **1 teaspoon each of vinegar and oil** and a **pinch of salt**. Remove **asparagus** from oven; transfer to plates, reserve baking sheet.



6. Finish & serve

Switch oven to broil. Transfer **cutlets** to reserved baking sheet and sprinkle with **some of the sauerkraut** and **all of the fontina**. Broil on upper third rack until cheese is melted, 1-3 minutes (watch closely as ovens vary).

Serve **cutlets** with **asparagus** alongside. Top with **parsley salad** and serve with **Russian dressing** for dipping. Enjoy!