

DINNERLY



Chicken Caprese Sandwich with Potato Chips



under 20min



2 Servings

This chicken caprese sandwich comes together faster than you can savor its classic Italian flavors. Just cook the chicken, toast the brioche buns, and assemble. Boom. We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- 1 plum tomato
- 2 brioche buns ^{1,3,7}
- 2 oz basil pesto ⁷
- 2 oz shredded fontina ⁷
- 2 bags Lay's potato chips

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- medium nonstick skillet

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 720kcal, Fat 42g, Carbs 49g, Protein 43g



1. Prep ingredients

Pat **chicken** dry and season all over with **salt** and **pepper**.

Thinly slice **tomato** crosswise.



2. Cook chicken

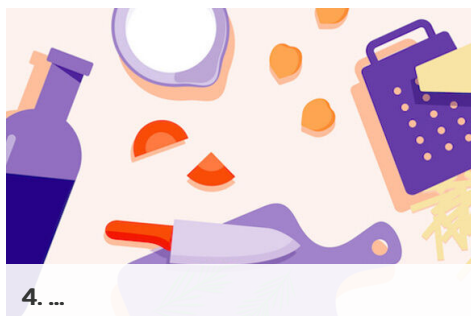
Heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Add **chicken**; cook, stirring occasionally, until just cooked through, 3–5 minutes.



3. Assemble sandwich & serve

Split **buns** and toast, cut side down, in a toaster oven or under broiler until golden brown, 1–2 minutes.

Spread **pesto** on buns. Top with **chicken**, **cheese** and **sliced tomatoes**. Serve with **chips**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!