

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
- 1 Gotham Greens lettuce with roots
- ¼ oz paprika
- 1 oz mayonnaise ^{2,3}
- 2 potato buns ^{4,5,1}
- ½ lb pkg ready to heat chicken cutlet ^{2,4,1}
- ¾ oz dill pickles

WHAT YOU NEED

- all-purpose flour ¹
- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Egg (2), Soy (3), Milk (4), Sesame (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 890kcal, Fat 50g, Carbs 86g, Protein 29g



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.

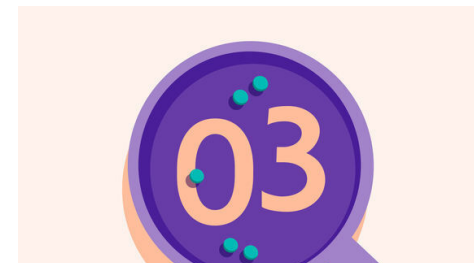
In a small bowl, combine **mayo**, **2 teaspoons water**, and **½ teaspoon paprika**. Season to taste with **salt** and **pepper**.

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.



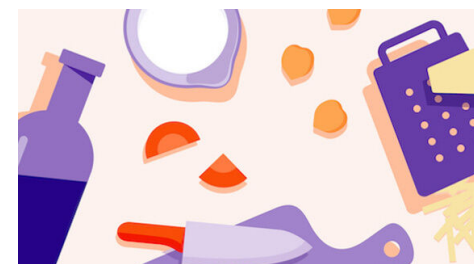
5. ...

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!