





Fried Chicken Sandwich with Ranch & Crisp Romaine Salad

 30-40min  2 Servings

Hot and crispy, this chicken sandwich competes with the best fried fish sandwiches out there. We marinate chicken in an umami-rich mushroom seasoning before dredging the slabs in batter twice for extra crispiness. We whip up a creamy ranch dressing made with tangy pickle juice, Dijon mustard, and fresh dill. We smear the ranch on golden, toasted buns and top with the crisp chicken, lettuce, and pickle slices.

What we send

- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz mushroom seasoning
- 1 yellow onion
- 1 radish
- ¼ oz fresh dill
- 1½ oz ranch dressing ^{3,7}
- 1½ oz cornstarch
- 1 romaine heart
- 3¼ oz dill pickles
- 2 potato buns ^{1,7,11}

What you need

- kosher salt & ground pepper
- sugar
- neutral oil
- apple cider vinegar (or red wine vinegar)
- ¼ c all-purpose flour ¹

Tools

- meat mallet (or heavy skillet)
- medium heavy skillet (preferably cast-iron)

Allergens

Wheat (1), Egg (3), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 48g, Carbs 65g, Protein 49g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Prep chicken & marinate

Pat **chicken** dry, then pound to an even ¼-inch thickness; season all over with **salt** and **pepper**.

In a shallow bowl, whisk together **mushroom seasoning**, **¼ cup water**, and **¼ teaspoon each of salt and sugar**. Set chicken in the marinade, flipping occasionally (for more flavor, marinate in the fridge up to 24 hours).



4. Batter chicken

Lightly brush **cut sides of buns** with **oil**. Broil directly on upper third rack until lightly golden (watch carefully), 1-2 minutes.

In a shallow bowl, whisk to combine **cornstarch**, **¼ cup flour**, **1 teaspoon salt** and **a large pinch of black pepper**. Shake excess marinade from **chicken** and coat in the dry mixture.



2. Prep ingredients

Halve and thinly slice **half of the onion** (save rest for own use). Trim and thinly slice **radishes**.

In a medium bowl, whisk together **3 tablespoons oil**, **1½ tablespoons vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**. Add radishes; toss to coat. Set aside until step 6.

Pick **dill fronds** from stems; discard stems. Coarsely chop half of the dill.



5. Fry chicken

Heat **¼-inch oil** in a medium heavy skillet over medium-high until shimmering. Reduce heat to medium. Add **chicken**; cook, turning halfway, until golden and cooked through, 3-4 minutes per side. Adjust heat as needed.

Transfer chicken to a paper towel-lined plate and sprinkle with **salt**.



3. Season ranch

In a small bowl, stir together **ranch dressing**, **all of the pickle brine (if any)**, and **chopped dill**. Season to taste with **salt** and **pepper**.

Preheat the broiler with a rack in the upper third.



6. Finish & serve

Separate **2 lettuce leaves** and set aside. Halve **remaining lettuce** and slice crosswise. Add to bowl with **radishes** and toss to coat. Garnish with **remaining dill**. Spread some **ranch** on the **bottom buns**, then top with **chicken**, **lettuce**, and **pickles and onions**. Serve with **salad** and **remaining ranch** alongside. Enjoy!