

DINNERLY



Fast! Crispy Chicken Caesar Salad

Featuring Ready to Heat Chicken Cutlet



20-30min



2 Servings

This meal feels like a decadent Sunday supper thanks to ready-to-heat crispy chicken cutlets and a homemade creamy Caesar salad. But why wait until Sunday? When the chicken only takes a few minutes to cook, and the entire recipe is done in 4 steps, you can enjoy Sunday supper any night of the week. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ⁷
- 1 pkt Dijon mustard ¹⁷
- 1 romaine heart
- 1½ oz Worcestershire sauce ⁴
- 1 oz mayonnaise ^{3,6}
- 10 oz pkg salmon filets ⁴

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- red wine vinegar (or apple cider vinegar) ¹⁷

TOOLS

- microplane or grater
- medium skillet

ALLERGENS

Egg (3), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

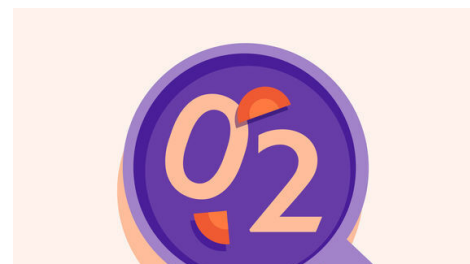
Calories 620kcal, Fat 50g, Carbs 22g, Protein 22g



1. Prep garlic & Parm

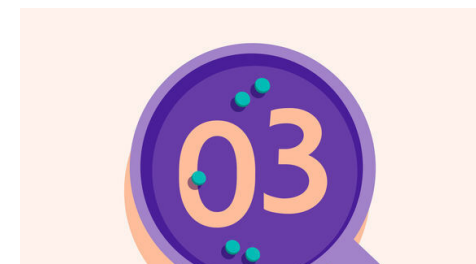
Finely grate ¼ **teaspoon garlic** into a large bowl.

Finely grate **Parmesan**, if necessary.



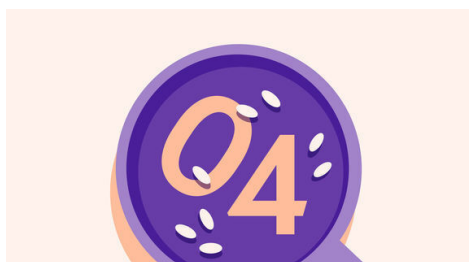
2. Make dressing

To bowl with **grated garlic**, whisk in **mayo**, **Dijon mustard**, **1 teaspoon Worcestershire sauce**, and **1 tablespoon vinegar** until smooth. Slowly whisk in **1 tablespoon oil**. Whisk in **half of the grated Parmesan** and **several grinds of pepper**; season to taste with **salt**. Set aside until ready to serve.



3. Cook chicken

Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **chicken** and cook until well browned, crisp, and heated through, 2–3 minutes per side.



4. Finish salad & serve

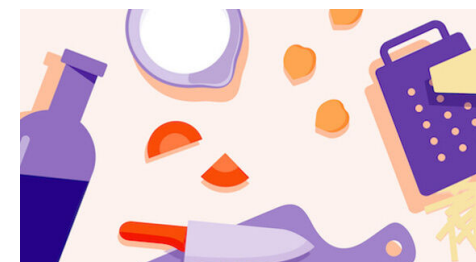
Halve **lettuce** lengthwise, then cut crosswise into 1-inch pieces, discarding stem end. Transfer to bowl with **dressing** and add **remaining Parmesan**. Toss well to coat.

Serve **crispy chicken cutlets** with **Caesar salad** alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!