

MARLEY SPOON



Grilled Chicken & Fontina Melt

with Arugula Caesar Salad



20-30min



2 Servings

If you don't have a grill or grill pan, heat 1 tablespoon oil in a skillet over medium-high. Add chicken, in batches if necessary, and cook until golden-brown and cooked through, 3-4 minutes per side.

What we send

- ¾ oz Parmesan ¹
- garlic
- 2 oz roasted red peppers
- 1½ oz pkt Worcestershire sauce ²
- 12 oz pkg boneless, skinless chicken breasts
- 1 ciabatta roll ³
- 2 (2 oz) shredded fontina ¹
- 5 oz arugula
- 4 oz Greek yogurt ¹
- 1 pkt Dijon mustard

What you need

- olive oil
- kosher salt & pepper

Tools

- grill or grill pan
- box grater
- meat mallet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 750kcal, Fat 40g, Carbs 37g, Protein 66g



1. Prep ingredients

Preheat a grill to high, if using.

Coarsely grate **Parmesan** on the large holes of a box grater. Finely grate **1 teaspoon garlic**. Slice **half of the roasted peppers** into thin strips, if necessary (save rest for own use).

In a small bowl, stir to combine **1½ tablespoons oil** with **½ teaspoon grated garlic**; season with **salt and pepper**. Reserve for step 4.



4. Toast garlic bread

Split **rolls** and place cut-side up on a rimmed baking sheet. Brush cut sides with **reserved garlic oil**.

Broil on top oven rack until golden and crisp, flipping once, about 1 minute (watch closely as broilers vary). Transfer to a plate.



2. Make dressing

Preheat broiler with a rack in the top position.

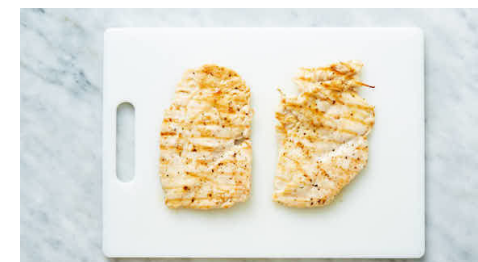
In a medium bowl, whisk to combine **Dijon**, remaining **½ teaspoon garlic**, **1½ teaspoons of the Worcestershire**, **3 tablespoons of the yogurt**, **1 tablespoon oil**, and **1½ tablespoons water**; season to taste with **salt and pepper**. Set aside until step 6.



5. Broil chicken

Add **chicken** to same baking sheet and sprinkle with **cheese**.

Broil on top oven rack until cheese is melted and lightly golden, 1-2 minutes (watch closely).



3. Grill chicken

Pat **chicken** dry. Using a meat mallet or heavy skillet, pound to an even ¼-inch thickness; lightly drizzle with **oil** and season with **salt and pepper**.

Heat a grill pan over high, if using. Add chicken to grill or grill pan and cook until browned and cooked through, 2-3 minutes per side.



6. Finish salad & serve

Whisk **dressing** again to combine, then add **arugula** and **Parmesan**; toss to combine.

Serve **garlic bread** topped with **some of the arugula Caesar salad**, **chicken**, and **roasted peppers**. Serve **remaining salad** alongside. Enjoy!