

DINNERLY



Open-Faced Mushroom & Chicken Parm

with Green Salad



ca. 20min



2 Servings

This is the cheesy, red-sauce Parm Tony Soprano needs and deserves. Think roasted mushrooms and chicken breast strips laid on a bed of sweet tomato sauce and garlic bread, then covered in a blanket of gooey broiled cheese. Served with a roasted red pepper salad for a well-balanced dinner. We're not saying Satriale's was wrong to leave this off their menu, but we're making this a regular on ours. We've got you covered!

WHAT WE SEND

- 2 oz shredded fontina ¹
- ½ lb mushrooms
- 1 ciabatta roll ^{2,3}
- ½ lb pkg chicken breast strips
- 8 oz tomato sauce
- 2 oz roasted red peppers
- 1 romaine heart

WHAT YOU NEED

- garlic
- olive oil
- sugar
- kosher salt & ground pepper
- red wine vinegar (or vinegar of your choice)

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 610kcal, Fat 38g, Carbs 37g, Protein 42g



1. Prep ingredients

Finely chop ½ **teaspoon garlic**. Trim and discard ends from **mushrooms**, then thinly slice.

Split **bread** and brush cut sides with **oil**.

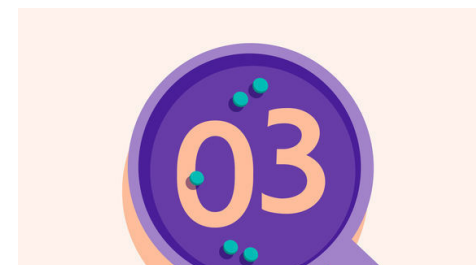
Pat **chicken** dry. Season with **salt** and **pepper**.



2. Make sauce

Preheat broiler with racks in the center and upper third.

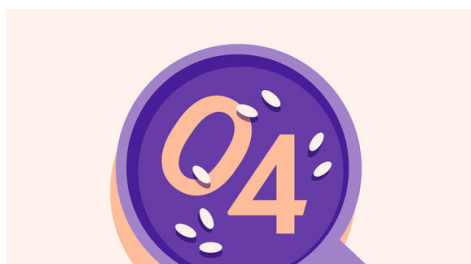
In a medium bowl, stir to combine **chopped garlic**, ½ **cup tomato sauce** (save rest for own use), 2 **teaspoons oil**, and ¼ **teaspoon sugar**. Season with **salt** and **pepper**.



3. Broil chicken & mushrooms

On a rimmed baking sheet, toss **chicken and mushrooms** with 1 **tablespoon oil**; season with **salt and pepper**. Broil on top oven rack, stirring halfway, until chicken is cooked through and mushrooms are softened, 6–9 minutes (watch closely as broilers vary). Remove from oven.

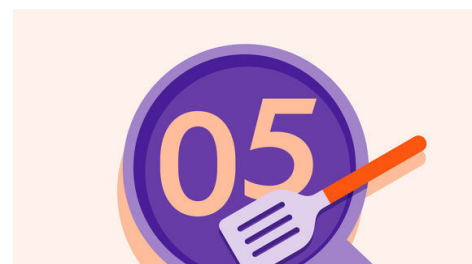
Broil **bread**, cut-side up, directly on center oven rack until browned and crispy, 1–2 minutes (watch closely).



4. Prep salad

Meanwhile, finely chop **roasted red peppers**. Thinly slice **lettuce** crosswise, discarding root end.

In a large bowl, whisk together 1 **tablespoon vinegar** and 2 **tablespoons oil**; season to taste with **salt** and **pepper**.



5. Finish & serve

Rub cut sides of **bread** with 1 **whole garlic clove**. Top with **chicken & mushrooms**, then **sauce** and **cheese**. Transfer to baking sheet; broil on top oven rack until cheese is melted and browned in spots, 1–2 minutes (watch closely). Add **peppers** and **lettuce** to bowl with **dressing**; toss to coat.

Serve **chicken & mushroom Parm** with **salad** alongside. Enjoy!



6. Take it to the next level

Gremolata is one of our favorite Italian words. It's a chopped herb condiment of garlic, parsley, and lemon zest. Toss your mushrooms hot out of the oven with this mix in step 3 before broiling with cheese in step 5.