

# DINNERLY



## Pesto Chicken Caesar Salad with Homemade Garlicky Croutons



ca. 20min



2 Servings

A Caesar salad is a classic for a reason, but what if we gave it a little more oomph? Turns out that pesto-tossed chicken makes a pretty good pairing. Everything's better homemade, which is why we're quickly toasting our own garlicky croutons and stirring together a creamy Parmesan dressing. We've got you covered!

## WHAT WE SEND

- 2 mini French rolls <sup>1</sup>
- ¼ oz granulated garlic
- ¾ oz Parmesan <sup>7</sup>
- 2 oz Caesar dressing <sup>3,4,6,7</sup>
- ½ lb pkg chicken breast strips
- 2 oz basil pesto <sup>7</sup>
- 1 romaine heart

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet
- microplane or grater
- medium nonstick skillet

## ALLERGENS

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 480kcal, Fat 17g, Carbs 27g, Protein 38g



### 1. Make croutons

Preheat broiler with a rack in the upper third.

Cut or tear **rolls** into ¾-inch pieces; add to a rimmed baking sheet. Generously drizzle with **oil** and season with **salt**, **pepper**, and ½ **teaspoon granulated garlic**; toss to coat.

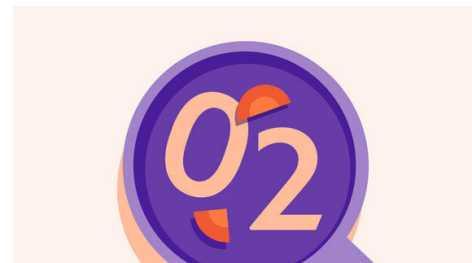
Broil on upper oven rack until golden brown, shaking sheet halfway through cooking time, 2–4 minutes (watch closely as broilers vary).



### 4. Make salad & serve

Halve **lettuce** lengthwise, then slice crosswise, discarding end. Add lettuce and **croutons** to bowl with **dressing** and toss well.

Serve **Caesar salad** topped with **pesto chicken**. Using a vegetable peeler, shave **remaining Parmesan** over top. Enjoy!



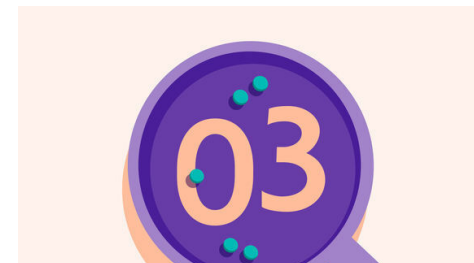
### 2. Make dressing

Finely grate **half of the Parmesan** into a medium bowl. Stir in **Caesar dressing**. Season to taste with **salt** and **pepper**. Set aside for step 4.



### 5. ...

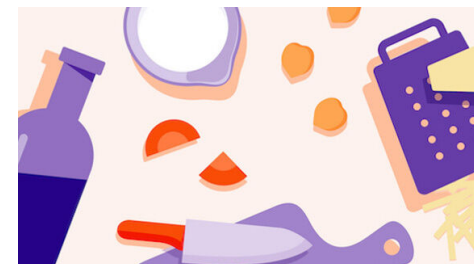
What were you expecting, more steps?



### 3. CHICKEN VARIATION

Pat **chicken** dry. Season all over with **salt** and **pepper**. Toss in a 2nd medium bowl with **pesto** until evenly coated.

Heat a medium nonstick skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



### 6. ...

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