

MARLEY SPOON



Readymade-Chicken Cutlet 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 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 ready to heat chicken cutlet, lettuce, and pickle slices.

What we send

- 1 yellow onion
- 1 radish
- ¼ oz fresh dill
- 1½ oz ranch dressing ^{1,2}
- ¼ oz mushroom seasoning
- ½ lb pkg ready to heat chicken cutlet ^{1,2,3}
- 1 romaine heart
- 3¼ oz dill pickles
- 2 potato buns ^{2,4,3}

What you need

- kosher salt & ground pepper
- sugar
- neutral oil
- apple cider vinegar (or red wine vinegar)

Tools

- medium heavy skillet (preferably cast-iron)

Allergens

Egg (1), Milk (2), Wheat (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 62g, Carbs 53g, Protein 26g



1. 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.



4. Heat chicken

Heat **1 tablespoon** in a medium heavy skillet over medium-high until shimmering. Reduce heat to medium. Add **chicken**; cook, turning halfway, until golden and heated through, 2-4 minutes per side. Adjust heat as needed.

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



2. Season ranch

In a small bowl, stir together **ranch dressing**, **all of the pickle brine (if any)**, **½ teaspoon mushroom seasoning**, and **chopped dill**. Season to taste with **salt** and **pepper**.

Preheat the broiler with a rack in the upper third.



3. Broil buns

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



5. 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!



6. Check us out!

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