

DINNERLY



Family Friendly! Chicken Parmesan with Penne & Caesar Salad



30min



2 Servings

Anyone else hear stomachs growling? We've got just the ticket to silence those tummies! Chicken cutlets crisp in the oven before they're slathered with tangy marinara and melty mozzarella. A classic tomato penne and Caesar salad topped with homemade croutons are dream side dishes to the cheesy chicken Parm. Finish the pasta and salad with Parmesan and you're all set. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 2 (½ lb) pkgs ready to heat chicken cutlets ^{1,3}
- 1 ciabatta roll ¹
- 2 (3¾ oz) mozzarella ⁷
- 1 romaine heart
- 2 (¾ oz) Parmesan ⁷
- 3 (8 oz) marinara sauce
- 2 (6 oz) penne ¹
- 2 oz Caesar dressing ^{3,4,6,7}

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- unsalted butter ⁷

TOOLS

- medium pot
- nonstick cooking spray
- rimmed baking sheet
- microplane or grater

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

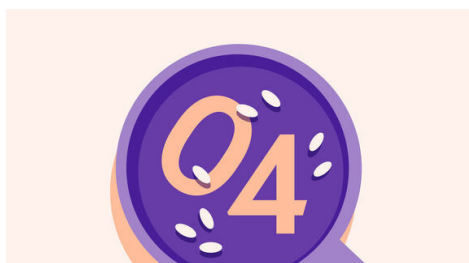
Calories 1040kcal, Fat 43g, Carbs 106g, Protein 47g



1. Prep chicken & croutons

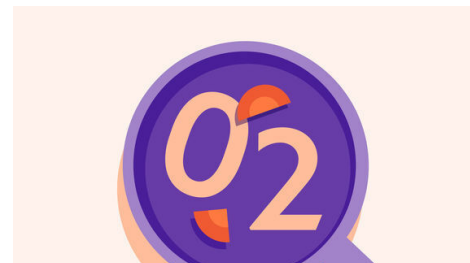
Preheat oven to 400°F with racks in the center and 6 inches away from broiler. Bring a medium pot of **salted water** to a boil.

Spray **chicken cutlets** on both sides with nonstick spray; transfer to 1 side of a rimmed baking sheet. Cut **bread** into ¾-inch cubes. On empty side of baking sheet, toss bread with **1 tablespoon oil**; season with **salt** and **pepper**.



4. Cook pasta

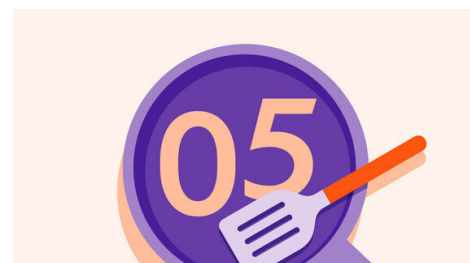
Add **pasta** to boiling water; cook, stirring, until nearly al dente, 8–9 minutes. Reserve **¼ cup cooking water**; drain pasta. Return pasta and cooking water to pot; add **remaining marinara**. Cook over high heat, stirring constantly, until pasta is al dente and sauce coats pasta, 2–3 minutes. Stir in **1 tablespoon each of butter and oil** until creamy; season with **salt** and **pepper**.



2. Bake chicken & croutons

Bake **chicken** and **croutons** on center rack until chicken is crisp and warmed through and croutons are golden brown, flipping chicken and stirring croutons halfway through baking, 12–15 minutes. Cool then transfer **croutons** to a large bowl. Switch oven to broil.

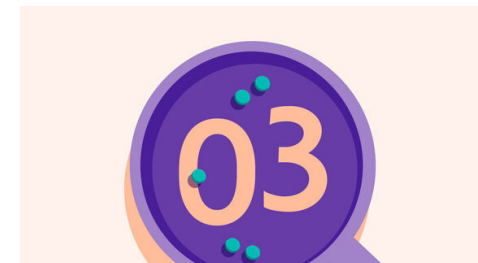
Cut **mozzarella** into ¼-inch thick slices. Finely grate **Parmesan**, if necessary.



5. Broil chicken & serve

Broil **cutlets** on top rack until **cheese** is melted and beginning to brown, 3–5 minutes (watch carefully and rotate baking sheet halfway through as broilers vary).

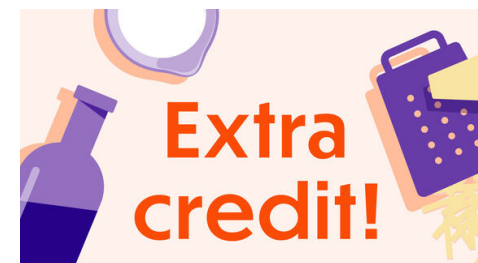
Toss **salad** with **dressing**; season to taste with **salt** and **pepper**. Serve **chicken** **Parmesan** with **pasta** and **salad**. Enjoy!



3. Prep salad; top chicken

Quarter **lettuce** lengthwise, then cut crosswise into ¾-inch pieces, discarding stems. To bowl with **croutons**, add lettuce and **half of the Parmesan**. Set aside until ready to serve.

Top **each chicken cutlet** with **2 tablespoons marinara sauce**. Layer **mozzarella slices** over cutlets; sprinkle with **remaining grated Parmesan**. Set aside until step 5.



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.