



## Asian Caesar Salad with Chicken Cutlet

Snow Peas & Radishes



30min



2 Servings

This Asian spin on a classic Caesar delivers all the satisfaction of the original salad, with additional crunch from crisp chicken cutlet, radishes, snow peas, and homemade sesame croutons. Hard-boiled eggs and edamame give the dish a delicious protein boost, while a drizzle of creamy tamari-Parmesan dressing ties it all together.



## What we send

- 2½ oz edamame <sup>6</sup>
- ¾ oz Parmesan <sup>7</sup>
- 1 oz mayonnaise <sup>3,6</sup>
- ½ oz tamari soy sauce <sup>6</sup>
- garlic
- 4 oz snow peas
- 1 bag radishes
- 1 romaine heart
- ½ lb pkg ready to heat chicken cutlets <sup>1,3</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- 2 mini French rolls <sup>1</sup>

## What you need

- 2 large eggs <sup>3</sup>
- neutral oil, such as canola
- apple cider vinegar
- kosher salt & pepper
- butter <sup>7</sup>

## Tools

- small saucepan
- box grater
- rimmed baking sheet

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 920kcal, Fat 63g, Carbs 51g, Protein 41g



### 1. Cook edamame & eggs

Fill a small saucepan with water; bring to a boil. Add **edamame** and cook until tender, 4-5 minutes. Using a slotted spoon, transfer edamame to a small bowl. Carefully add **2 large eggs** to boiling water and cook for 10 minutes. Immediately drain and return to saucepan. Shake to gently crack shells; fill saucepan with ice water. Let stand until step 5.



### 4. Broil chicken & croutons

In a small bowl, mash **softened butter** and **2 teaspoons sesame seeds**. Season with **salt** and **pepper**. Split **rolls** horizontally. Spread **sesame butter** on cut sides of rolls. Transfer to rimmed baking sheet with **chicken**. Broil on top oven rack until **chicken** and **rolls** are lightly browned, 2-3 minutes (watch closely, as broilers vary). Transfer rolls to cutting board.



### 2. Make dressing

Coarsely grate **Parmesan** on the large holes of box grater. Finely chop **1 teaspoon garlic**. In a large bowl, whisk to combine **mayonnaise**, **tamari**, **garlic**, **2 tablespoons oil**, and **2 teaspoons vinegar**. Season to taste with **salt** and **pepper**. Transfer **2 tablespoons dressing** to small bowl. Take **2 tablespoons butter** out to soften.



### 5. Peel eggs & tear croutons

Peel **eggs** under running water, then quarter lengthwise. Cut or tear **croutons** into bite-size pieces. Cut **chicken cutlets** into 1-inch strips.



### 3. Prep ingredients

Preheat broiler with a rack in the top position. Trim **snow peas**, then thinly slice lengthwise. Scrub **radishes**, then thinly slice. Halve **romaine** lengthwise, then slice crosswise into 1-inch ribbons, discarding stem end.

Add **chicken cutlets** to a rimmed baking sheet and lightly drizzle with **oil**.



### 6. Finish & serve

Transfer **lettuce**, **radishes**, **edamame**, **chicken**, **croutons**, **Parmesan**, and **remaining sesame seeds** to large bowl with dressing, then toss gently to combine. Transfer to plates. Top with **snow peas** and **eggs**. Season with **salt** and **pepper**. Drizzle with **remaining dressing**. Enjoy!