



Reuben-Style Schnitzel with Green Beans

& Russian Dressing

 45min  2 Servings

This schnitzel remix is sure to get your tastebuds singing. Caraway seeds and panko combine for delicious flavor and crunch to coat thinly pounded chicken breasts seasoned with pastrami spice. Once fried to golden perfection, we top the schnitzels with tangy sauerkraut and silky fontina. A homemade Russian dressing of chopped cornichons, ketchup and mayo is perfect for dipping every crispy schnitzel bite.

What we send

- ½ lb green beans
- 1 oz panko ¹
- ¼ oz caraway seeds
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz pastrami spice blend
- 1 oz cornichon ¹⁷
- 2 oz mayonnaise ^{3,6}
- ¼ oz fresh parsley
- ½ lb sauerkraut ¹⁷
- 2 oz shredded fontina ⁷

What you need

- all-purpose flour ¹
- neutral oil
- kosher salt & ground pepper
- 1 large egg ³
- ketchup
- red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- meat mallet (or heavy skillet)
- large skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 56g, Carbs 35g, Protein 54g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Prep green beans

Preheat oven to 450°F with racks in the upper and lower thirds.

Trim stem ends from **green beans**. Toss on a rimmed baking sheet with **1 tablespoon oil** and season with **salt** and **pepper**.



4. Fry schnitzel

Dip **chicken** into **egg mixture**, letting excess drip back into bowl, then dredge in **panko mixture**, pressing to adhere.

Heat **⅛-inch neutral oil** in a large skillet over medium-high until shimmering (oil should sizzle vigorously by adding a pinch of panko). Add chicken and cook until golden-brown and just cooked through, about 3 minutes per side. Transfer to a paper towel-lined plate.



2. Roast green beans

Spread **green beans** into a single layer. Roast on bottom oven rack until crisp-tender and browned on the bottom, 10-12 minutes.



5. Make Russian dressing

Coarsely chop **cornichons**. In a small bowl, stir **cornichons**, **mayonnaise**, and **1½ tablespoons each of ketchup and water**. Season with **salt** and **pepper**.

Tear **parsley** into small sprigs, discarding stems. In a small bowl, toss parsley with **1 teaspoon each of vinegar and oil** and a **pinch of salt**. Remove **green beans** from oven; transfer to plates, reserve baking sheet.



3. Prep breading & chicken

Meanwhile, whisk **1 large egg** in a large shallow bowl; season with **salt** and **pepper**. In separate shallow bowl, stir together **panko** and **1 teaspoon caraway seeds**; season with **salt** and **pepper**.

Pat **chicken** dry. Using a meat mallet or heavy skillet, pound chicken to an even ¼-inch thickness; season all over with **pastrami spice** and **1 tablespoon flour**.



6. Finish & serve

Switch oven to broil. Transfer **cutlets** to reserved baking sheet and sprinkle with **some of the sauerkraut** and **all of the fontina**. Broil on upper third rack until cheese is melted, 1-3 minutes (watch closely as ovens vary).

Serve **cutlets** with **green beans** alongside. Top with **parsley salad** and serve with **Russian dressing** for dipping. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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