

# DINNERLY



## Curried Readymade Chicken Salad Sandwich

& Potato Chips



ca. 20min



2 Servings

We don't believe in boring sandwiches, and neither should you. Lean shredded ready to heat chicken mingles with apricot preserves and curry powder for a spiced sweetness that pairs perfectly with the creamy mayo base. The curried chicken salad nestles into a toasted roll with a surprise guest—a crunchy layer of potato chips. Now *\*that's\** our kind of sandwich party. We've got you covered!

### WHAT WE SEND

- 2 scallions
- ½ lb pkg ready to heat chicken
- ¼ oz curry powder
- ½ oz apricot preserves
- 2 oz mayonnaise <sup>1,3</sup>
- 2 ciabatta rolls <sup>2,3</sup>
- 1 romaine heart
- 1 bag Lay's potato chips

### WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

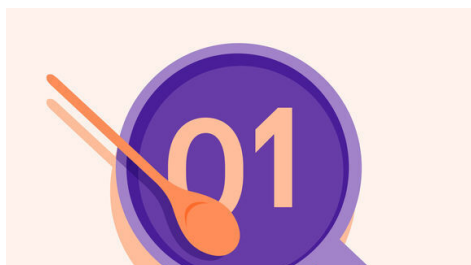
### TOOLS

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 630kcal, Fat 29g, Carbs 56g, Protein 36g



#### 1. Prep ingredients

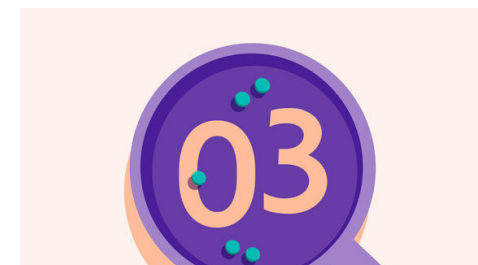
Preheat oven to 450°F with a rack in the upper third.

Trim **scallions**; thinly slice. Pat **chicken** dry; cut into ½-inch pieces.



#### 2. Make chicken salad

In a medium bowl, whisk together **apricot preserves**, **curry powder**, **mayonnaise**, and ½ **teaspoon vinegar**. Add **chicken** and **sliced scallions**; mix well to coat. Season to taste with **salt** and **pepper**.



#### 3. Bake bread & serve

Bake **whole ciabatta rolls** directly on upper oven rack until browned and crusty, 5–7 minutes.

Assemble **sandwiches** by layering a **couple leaves of lettuce**, **curried chicken salad**, and **potato chips**. Slice in half diagonally, if desired. Enjoy!



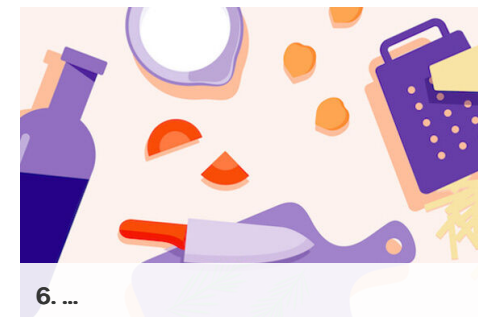
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!