

MARLEY SPOON



Reuben-Style Schnitzel with Roasted Brussels

& 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 Brussels sprouts
- 1 oz panko ¹
- ¼ oz caraway seeds
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz pastrami spice blend
- 1 oz cornichon
- 2 oz mayonnaise ^{2,3}
- ¼ oz fresh parsley
- ½ lb sauerkraut
- 2 oz shredded fontina ⁴

What you need

- all-purpose flour ¹
- neutral oil
- kosher salt & ground pepper
- 1 large egg ²
- ketchup
- red wine vinegar (or white wine vinegar)

Tools

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

Allergens

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

Nutrition per serving

Calories 850kcal, Fat 56g, Carbs 36g, Protein 56g



THIS IS A CUSTOMIZED RECIPE STEP

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

1. Prep Brussels sprouts

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

Trim ends from **Brussels sprouts**; remove any tough outer leaves, if necessary. Cut in half (or quarter, if large). Toss on a rimmed baking sheet with **2 tablespoons olive oil**; 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 Brussels sprouts

Roast **Brussels sprouts** on upper oven rack until tender and charred in spots, 12-18 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 **Brussels** from oven; transfer to serving plates, reserve baking sheet.



3. Prep breading & chicken

While **fries** bake, 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 **Brussels sprouts** alongside. Top with **parsley salad** and serve with **Russian dressing** for dipping. Enjoy!