



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 ³
- ¾ oz Parmesan ²
- 1 oz mayonnaise ^{1,3}
- ½ oz tamari soy sauce ³
- garlic
- 4 oz snow peas
- 1 bag radishes
- 1 romaine heart
- ½ lb pkg ready to heat chicken cutlets ^{1,2,4}
- ¼ oz pkt toasted sesame seeds ⁵
- 2 Portuguese rolls ⁴

What you need

- 2 large eggs ¹
- neutral oil, such as canola
- apple cider vinegar
- kosher salt & pepper
- butter ²

Tools

- small saucepan
- box grater
- rimmed baking sheet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4), Sesame (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 64g, Carbs 48g, Protein 40g



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.



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.



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**.



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.



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.



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!