



## Parmesan Chicken & Readymade Garlic Bread

with Roasted Romaine Salad



ca. 20min



2 Servings

We love roasting romaine—the edges of the lettuce get lightly charred, while the inside remains crisp and refreshing. Not sure how you feel about it? No problem! Skip the roasting and slice the romaine crosswise into 1-inch wide ribbons, then toss with the peppery radishes and creamy Parmesan dressing.



## What we send

- ¾ oz Parmesan <sup>7</sup>
- ¼ oz fresh thyme
- garlic
- 1 oz panko <sup>1</sup>
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz Dijon mustard
- 1 oz mayonnaise <sup>3,6</sup>
- 1 radish
- 1 romaine heart
- 1 pkg ready to heat garlic bread <sup>1,7</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) <sup>17</sup>

## Tools

- rimmed baking sheet
- box grater or microplane

## 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 1120kcal, Fat 53g, Carbs 105g, Protein 61g



### 1. Prep ingredients

Preheat oven to 425°F with racks in the center and upper third. Line a rimmed baking sheet with foil; lightly drizzle with **oil**.

Finely grate **Parmesan**. Pick and finely chop **1 teaspoon thyme leaves**; discard stems. Finely chop **1 teaspoon garlic**. To a small bowl, add **chopped thyme, ¼ cup each of the Parmesan and panko, 1 tablespoon oil**, and **½ teaspoon of the chopped garlic**.



### 4. Broil romaine & chicken

Halve **romaine** lengthwise, then brush cut sides with **oil**; season with **a pinch each of salt and pepper**. Place on baking sheet with **chicken**, oiled sides up.

Broil on upper oven rack until chicken is cooked through and romaine is browned in spots, 2-3 minutes (watch closely as broilers vary).



### 2. Make Parmesan-thyme panko

Remove **bread** from the package and discard oxygen absorber packet. Separate the halves and smooth the **garlic parmesan spread** evenly on cut sides, if necessary. Place spread-side up on a 2nd rimmed baking sheet. Bake on center rack until golden brown, 12-15 minutes.



### 5. Make dressing

In a small bowl, stir to combine **Dijon mustard, remaining chopped garlic and Parmesan, 2 tablespoons mayonnaise, 2 teaspoons each of water and oil**, and **1 teaspoon vinegar**. Season to taste with **salt and pepper**.



### 3. Season & bake chicken

Pat **chicken** dry, then pound to ½-inch thickness, if necessary; season all over with **salt and pepper**. Transfer to prepared baking sheet, then top with **Parmesan-thyme panko mixture**, pressing gently to help adhere.

Bake on upper oven rack until chicken is almost cooked through and panko is lightly browned, 10-12 minutes. Remove from oven. Switch oven to broil.



### 6. Finish & serve

Trim ends from **radishes**, then thinly slice into rounds.

Serve **Parmesan-thyme chicken** with **roasted romaine salad** and **garlic bread** alongside. Top **salad** with **radishes**, then drizzle **dressing** over top. Enjoy!