

MARLEY SPOON



Family Friendly! Chicken Francese

with Parmesan Orzo & Caesar Salad



1h



2 Servings

No, you're not at your favorite checkered tablecloth Italian joint. You're enjoying one of our favorite Italian-American restaurant dishes from the comfort of your own home. Lightly dredged chicken cutlets are dipped in egg before cooking, giving them that signature craggly exterior. Lemon and garlic flavor the luxurious pan sauce and it's all served with cheesy orzo and a classic Caesar. (2-p serves 4; 4-p serves 8)

What we send

- 1 lemon
- 2 (¾ oz) Parmesan ³
- garlic
- 1 pkg grape tomatoes
- ¼ oz fresh parsley
- 2 (3 oz) orzo ²
- 2 (12 oz) pkgs boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 2 romaine hearts
- 2 pkts Caesar dressing ^{1,4,3,5}

What you need

- 2 large eggs ¹
- ¼ c all-purpose flour ²
- kosher salt & ground pepper
- olive oil
- 4 Tbsp unsalted butter ³

Tools

- microplane or grater
- medium saucepan
- large nonstick skillet

Allergens

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

Nutrition per serving

Calories 770kcal, Fat 30g, Carbs 48g, Protein 56g



1. Prep ingredients

Very thinly slice **half of the lemon** (save rest for own use). Finely grate **Parmesan**, if necessary. Thinly slice **1 garlic clove**. Halve **tomatoes**, if desired. Roughly chop **parsley leaves**; discard stems.

Scramble **2 eggs** in a shallow dish. In a separate shallow dish, combine **¼ cup flour** with a **generous pinch each of salt and pepper**.



4. Cook chicken

Working in batches if necessary, add **chicken** to skillet and cook until well browned on the outside and cooked through, 3–5 minutes per side. Transfer to a plate and reduce heat under skillet to medium. Add **garlic** and **lemon slices**. Cook, stirring, until lemon slices release their juices, about 1 minute. Add **½ cup water** and **broth concentrate**; bring to a simmer.



2. Cook orzo

Heat **1 tablespoon oil** in a medium saucepan over medium-high heat. Add **orzo** and cook, stirring frequently, until orzo is just starting to brown, 2–3 minutes. Add **2½ cups water** and **1 teaspoon salt**. Cover with a lid and bring to a boil. Reduce to a simmer and cook until most of the water is absorbed, about 18 minutes. Remove from heat and keep covered until ready to serve.



5. Finish orzo

Return **chicken** to skillet over low heat, turn to coat in **sauce**, and simmer until flavors have melded, 2–3 minutes.

Add **¾ of the Parmesan** and **2 tablespoons butter** to saucepan with **orzo**. Stir until cheese and butter are melted; season to taste with **salt** and **pepper**.



3. Dredge chicken

Meanwhile, pat **chicken** dry and pound to an even ½-inch thickness. Season with **salt** and **pepper**. Coat chicken evenly in **flour mixture**, then add to dish with **egg**. Turn to evenly coat.

Heat **¼ cup oil** in a large nonstick skillet over medium to medium-high heat until shimmering.



6. Serve

Cut **romaine** into 1-inch pieces and toss with **Caesar dressing** and **tomatoes**. Top with **remaining Parmesan**.

Spoon **orzo** onto plates and top with **chicken**. Add **2 tablespoons butter** to **pan sauce** and stir until melted. Add **parsley** and season to taste with **salt** and **pepper**. Spoon **sauce** over **chicken** and **orzo**. Enjoy!