



## Cacio e Pepe Crispy Chicken Sandwich

Featuring Ready to Heat Chicken Cutlet



40min



2 Servings

Who said making a crispy chicken sandwich had to feel like a ton of work? Our ready-to-heat chicken cutlets crisp to a perfect golden brown in just a few minutes. We whip up a rich and easy cacio e pepe sauce with Alfredo, Parmesan, and plenty of black pepper. The warm, velvety sauce coats the chicken cutlet, resting on a soft, toasted bun along with tangy pepperoncini, crispy baked oven fries, and a fresh green salad.

## What we send

- 2 potatoes
- ¼ oz paprika
- 1 romaine heart
- 1 shallot
- 1½ oz pepperoncini
- ¾ oz Parmesan <sup>2</sup>
- 2 ciabatta rolls <sup>1</sup>
- ½ lb pkg ready to heat chicken cutlets <sup>3,2,1</sup>
- 10 oz Alfredo sauce <sup>2</sup>

## What you need

- all-purpose flour <sup>1</sup>
- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- sugar

## Tools

- rimmed baking sheet
- microplane or grater
- microwave

## Allergens

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

## Nutrition per serving

Calories 1070kcal, Fat 50g, Carbs 122g, Protein 38g



### 1. Roast fries

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potatoes**; cut into ½-inch thick fries. Toss in a large bowl with **1 teaspoon paprika**, **1 tablespoon flour**, and **2 teaspoons oil**; season with **salt** and **pepper**. Spread onto a rimmed baking sheet in a single layer. Roast on lower oven rack until tender and browned, about 20 minutes.



### 2. Prep ingredients

Meanwhile, halve **romaine** lengthwise, then thinly slice crosswise. Halve **shallot** and thinly slice. Thinly slice **pepperoncini**. Finely grate **Parmesan**.

Split **bread** and drizzle cut sides and **chicken cutlets** with **oil**; sprinkle with **salt** and **pepper**.



### 3. Toast buns & cutlets

Flip **fries** and add **chicken cutlets** to baking sheet; return to lower oven rack. Add **buns**, cut-side up, directly to upper oven rack. Cook until buns are toasted and fries and chicken are cooked through, about 10 minutes (watch closely as ovens vary).



### 4. Make salad

Meanwhile, in a medium bowl, whisk together **2 tablespoons oil**, **2 teaspoons vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**.

Add **romaine** and **shallots** and toss to coat.



### 5. Make cacio e pepe sauce

In a medium microwave-safe bowl, whisk to combine **half of the Alfredo sauce** (save rest for own use), **Parmesan**, **1 tablespoon water**, and **a generous amount of black pepper**. Microwave until warmed through, stirring every 30 seconds, 60-90 seconds total. Season to taste with **salt**.



### 6. Finish & serve

Top **bread** with **chicken cutlets**, then a generous amount of **cacio e pepe sauce**. Sprinkle with **pepperoncini slices**.

Serve **cacio e pepe chicken sandwich** with **salad**, **fries**, and **any remaining sauce**. Enjoy!