

DINNERLY



Easy Clean Up! Chicken Caprese Bowl with Basil Pesto



ca. 20min



2 Servings

What's the difference between a caprese salad and a caprese bowl? The bowl gives us room to toss in some crisp romaine and tender chicken strips along with your classic caprese components: tomato, mozz, pesto, and a balsamic vinaigrette. It also makes it easier to eat on the couch in your sweatpants while you binge your fave show. That's two more points to the bowl in our book! We've got you covered!

WHAT WE SEND

- 1 romaine heart
- 2 plum tomatoes
- 3¼ oz mozzarella ¹
- ½ lb pkg chicken breast strips
- 2 oz basil pesto ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- balsamic vinegar
- sugar

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 46g, Carbs 13g, Protein 42g



1. Prep ingredients

Thinly slice **romaine** and add to a medium bowl; discard end.

Cut **tomatoes** into 1-inch pieces. Cut or tear **mozzarella** into 1-inch pieces.

Pat **chicken** dry and season all over with **salt** and **pepper**.



2. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** in a single layer; cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, 2 minutes more.

Reduce heat to medium; add **1 tablespoon vinegar** and **a pinch of sugar**. Cook, stirring, until vinegar is reduced and chicken is coated in glaze, 1–2 minutes.



3. Make dressing & serve

In a small bowl, whisk to combine **2 tablespoons oil**, **2 teaspoons vinegar**, and **a pinch each of salt and pepper**. Add to bowl with **romaine** and toss to combine. Divide between serving bowls and top with **chicken**, **tomatoes**, and **mozzarella**.

Serve **chicken caprese bowl** with **pesto** drizzled over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!