

DINNERLY



Fast! Crispy Chicken Caesar Salad

Featuring Readymade Cutlet & Garlic Bread



20-30min



2 Servings

This meal feels like a decadent Sunday supper thanks to ready-to-heat crispy chicken cutlets AND ready-to-heat garlic bread and a semi-homemade creamy Caesar salad. But why wait until Sunday? When the chicken only takes a few minutes to cook, and the entire recipe is done in 4 steps, you can enjoy Sunday supper any night of the week. We've got you covered!

WHAT WE SEND

- 1 pkg ready to heat garlic bread ^{1,2}
- $\frac{3}{4}$ oz Parmesan ¹
- $\frac{1}{2}$ lb pkg ready to heat chicken cutlets ^{3,1,2}
- 1 romaine heart
- 2 oz Caesar dressing ^{3,4,1,5}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- microplane or grater
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1210kcal, Fat 57g, Carbs 116g, Protein 39g



1. GARLIC BREAD VARIATION

Preheat oven to 425°F with a rack in the center position. Remove **garlic bread** from package and discard oxygen absorber packet. Separate the halves and smooth **garlic-Parmesan spread** evenly on cut sides of bread, if necessary. Place spread-side up on a rimmed baking sheet. Bake on center rack until golden brown, 12–15 minutes.

Finely grate **Parmesan**, if necessary.



4. Finish salad & serve

Halve **lettuce** lengthwise, then cut crosswise into 1-inch pieces, discarding stem end. Transfer to bowl with **dressing** and add **remaining Parmesan**. Toss well to coat.

Serve **crispy chicken cutlets** with **Caesar salad** and **garlic bread** alongside. Enjoy!



2. Make dressing

To a medium bowl add **Caesar dressing**, whisk in **half of the grated Parmesan**. Set aside until ready to serve.



5. ...

What were you expecting, more steps?



3. Cook chicken

Heat 2 **tablespoons oil** in a medium skillet over medium-high. Add **chicken** and cook until well browned, crisp, and heated through, 2–3 minutes per side.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!