

DINNERLY



Fast! Crispy Chicken Caesar Salad

Featuring Ready to Heat Chicken Cutlet



20-30min



2 Servings

This meal feels like a decadent Sunday supper thanks to ready-to-heat crispy chicken cutlets 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

- ¾ oz Parmesan ¹
- ½ lb pkg ready to heat chicken cutlets ^{2,3}
- 1 romaine heart
- 2 oz Caesar dressing ^{2,4,5}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- microplane or grater
- medium skillet

ALLERGENS

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

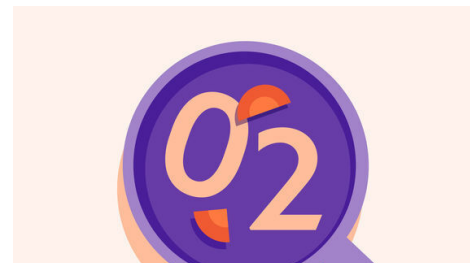
NUTRITION PER SERVING

Calories 560kcal, Fat 32g, Carbs 23g, Protein 23g



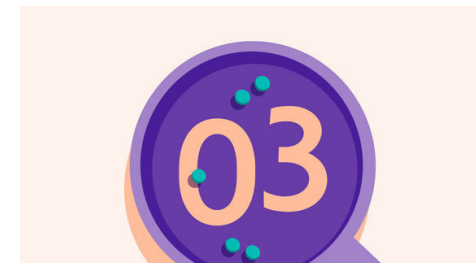
1. Prep Parm

Finely grate **Parmesan**, if necessary.



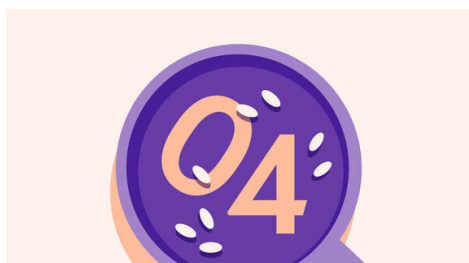
2. Make dressing

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



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.



4. Finish salad & serve

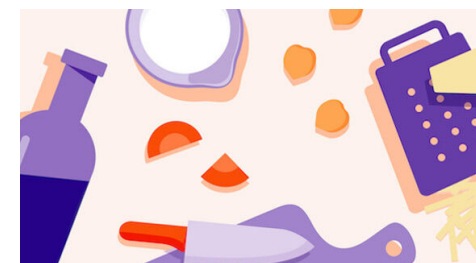
Halve **lettuce** lengthwise, then cut crosswise into 1-inch pieces, discarding stem end. Transfer to bowl with **dressing** and add **remaining Parmesan**. Toss well to coat.

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



5. ...

What were you expecting, more steps?



6. ...

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