DINNERLY

Cobb Salad with Readymade Chicken Cutlets

Corn & Mushroom "Bacon"

20-30min 2 Servings

Sure we love a ready to heat chicken cutlet, but we also love our veggies! And we definitely don't think meat-eaters should have all the bacon fun. So we took the umami-bomb of the plant world—mushrooms—and turned it into crispy, bacon-like bites that top this loaded Cobb salad. We've got you covered!

WHAT WE SEND

- 4 oz mushrooms
- 1 cucumber
- 1 plum tomato
- 1 romaine heart
- ½ lb pkg ready to heat chicken cutlets [1,3,7]
- 5 oz corn
- 2 oz feta [7]

WHAT YOU NEED

- 2 large eggs [3]
- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) [17]

TOOLS

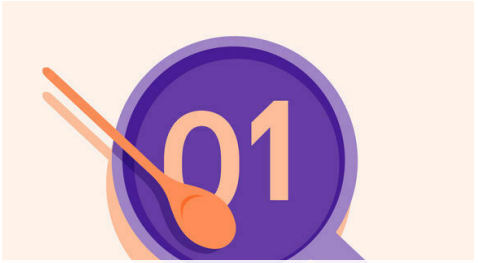
- small saucepan
- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

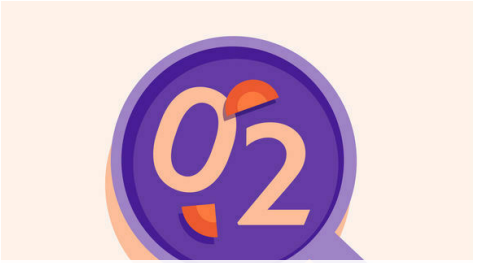
Calories 800kcal, Fat 55g, Carbs 47g, Protein 33g



1. Hard boil eggs

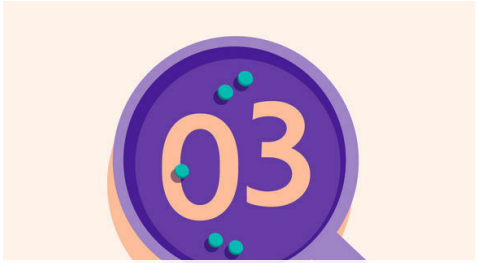
Preheat oven to 425°F with a rack in the upper third.

Place **2 large eggs** in a small saucepan. Add enough water to cover by 1 inch. Bring to a boil, cover, and remove from heat; let cook until eggs are set, about 10 minutes. Using a slotted spoon, remove from saucepan and place in a bowl of **ice water** until step 5.



2. Roast mushroom "bacon"

While **eggs** cook, discard stems from **mushrooms**, then thinly slice caps. On a rimmed baking sheet, toss with **2 tablespoons oil, ½ teaspoon salt**, and **a few grinds of pepper**. Roast on upper oven rack until deep golden-brown and begin to crisp, 10–15 minutes. Transfer to a plate; reserve baking sheet for step 4.

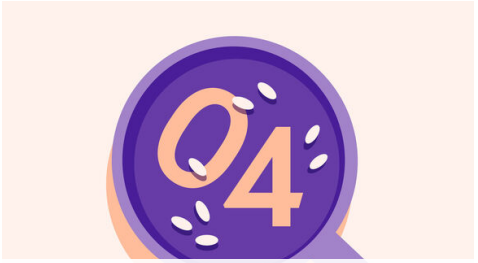


3. Prep veggies

Trim ends from **cucumber** (peel if desired) and cut into ¼-inch pieces.

Cut **tomato** into ½-inch pieces.

Trim ends from **lettuce**, then tear into bite-size pieces (about 8 cups, loosely packed). Set veggies aside until ready to serve.

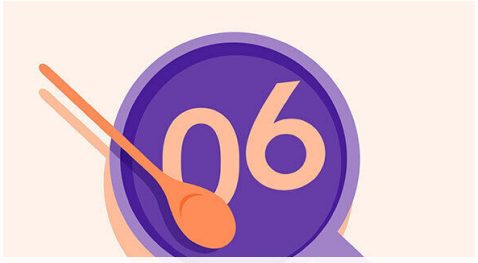


4. CHICKEN CUTLET VARIATION

Heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**.

5. Broil corn

Switch oven to broil. On reserved baking sheet, toss **corn** with **a drizzle of oil** and **a pinch each of salt and pepper**. Broil on upper oven rack until browned in spots, 2–3 minutes (watch closely as broilers vary).



6. Finish & serve

Once **eggs** are cool, remove shells and slice crosswise into ¼-inch rounds. Cut **chicken** into 1-inch strips.

In a large bowl, combine **1 tablespoon vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Add **lettuce** and toss to coat.

Top **dressed lettuce** with **tomatoes, cucumbers, eggs, corn, chicken, mushroom "bacon"**, and **crumbled feta**. Enjoy!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
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