



## Smoky Grilled Chicken

with Roasted Kale Caesar Salad



40-50min



2 Servings

This isn't your typical Caesar! We massage kale with a generous drizzle of oil to tenderize the greens, then roast the hearty leaves to achieve perfectly crisp edges. Flavors collide in a marinade of Tex-Mex spice, fish sauce and lemon juice, resulting in deliciously juicy chicken breasts. The roasted kale combines with a creamy semi-homemade dressing before topping with sliced chicken, chopped tomatoes and crunchy croutons.



## What we send

- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz Tex-Mex spice blend
- ½ oz fish sauce <sup>2</sup>
- 1 lemon
- 1 ciabatta roll <sup>3</sup>
- 1 bunch curly kale
- ¾ oz Parmesan <sup>4</sup>
- 1 pkt Caesar dressing <sup>1,2,4,5</sup>
- 1 plum tomato

## What you need

- kosher salt & ground pepper
- ¼ c olive oil

## Tools

- grill, grill pan, or broiler
- microplane or grater
- 2 rimmed baking sheets

## Cooking tip

No grill? Broil chicken on top oven rack until browned and cooked through, 3-4 minutes per side.

## Allergens

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

## Nutrition per serving

Calories 770kcal, Fat 34g, Carbs 38g, Protein 53g



### 1. Marinate chicken

Preheat oven to 350°F with racks in the center and upper third. Preheat grill to medium-high, if using.

Pat **chicken** dry; season with **salt** and **pepper**. In a medium bowl, toss chicken with **Tex-Mex spice blend**, **1 tablespoon oil**, **2 teaspoons fish sauce**, and **half of the zest and juice of the lemon**. Proceed with recipe or marinate for 1 hour or up to overnight.



### 4. Mix dressing

Into a large bowl, finely grate **Parmesan**. Add in **Caesar dressing** to bowl and stir to combine.



### 2. Bake croutons

Tear **bread** into ¾-inch pieces. On a rimmed baking sheet, toss bread with **2 tablespoons oil** and season with **salt** and **pepper**. Bake on center rack until browned and crisp, 15-20 minutes, stirring halfway through.



### 5. Grill chicken

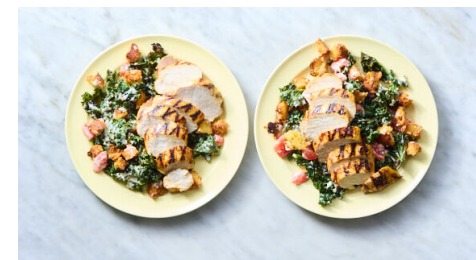
Once **kale** is roasted, add to bowl with **dressing** and mix well to coat; set aside (dressed salad can be stored in refrigerator for up to 3 days).

Remove **chicken** from marinade; pat dry. Preheat a grill pan over medium-high, if using. Brush grill grates with **oil**. Grill chicken until well charred and cooked through, 2-4 minutes per side.



### 3. Roast kale

Strip **kale leaves** from tough stems; discard stems. Tear or chop leaves into bite-sized pieces. On a 2nd rimmed baking sheet, toss with **1 tablespoon oil**; season with **salt** and **pepper**. Knead and squeeze kale until evenly coated in **oil**, starting to soften, and slightly wilted, about 1 minute. Roast on upper rack until browned in spots, stirring halfway through, 10-15 minutes.



### 6. Finish & serve

Transfer **chicken** to a cutting board to rest for at least 5 minutes.

When ready to serve, cut **tomatoes** into ¾-inch pieces; season with **salt** and **pepper**. Add **tomatoes** and **croutons** to **salad**, mixing to combine. Thinly slice **chicken** and serve over **roasted kale Caesar salad**. Enjoy!