

# DINNERLY

## Big Batch Chicken Caesar Pasta Salad

with Grape tomatoes



2 Servings

### WHAT WE SEND

- 2 (6 oz) penne <sup>1</sup>
- 1 romaine heart
- 2 (¾ oz) Parmesan <sup>7</sup>
- 1 lemon
- 2 (2 oz) Caesar dressing <sup>3,4,6,7</sup>
- 6 oz grape tomatoes
- 2 (½ lb) pkgs ready to heat chicken cutlets <sup>1,3</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

### TOOLS

- large skillet
- large pot with a lid

### ALLERGENS

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 0kcal



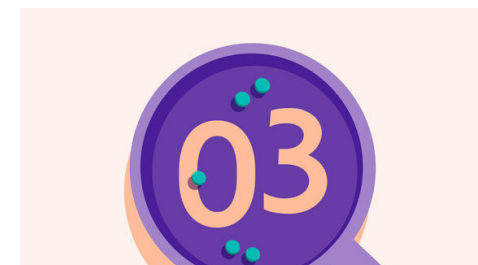
#### 1. Cook pasta

Bring a large pot of salted water to a boil. Add pasta and cook until al dente, about 8 minutes. Drain pasta and rinse with cool water to bring to room temperature.



#### 2. Prep ingredients

Meanwhile, half tomatoes, thinly slice romaine, and finely grate 1 piece parmesan. Half lemon and juice 1 tablespoon.



#### 3. Cook chicken

Heat a large skillet over medium high heat. Add enough oil so that the bottom of the pan is just covered. Once shimmering, add chicken and cook until browned and warmed through, 1—3 minutes per side.

Slice chicken into strips.

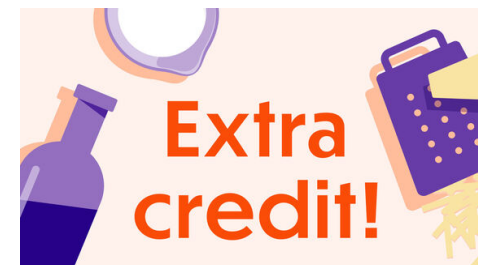


#### 4. Serve

In a large bowl, combine pasta, romaine, tomatoes, lemon juice, and caesar dressing. Toss until everything is evenly coated in the dressing. Season to taste with salt and pepper. Transfer to plates and top with sliced chicken. Shave remaining parmesan over the top and serve with extra lemon on the side if desired. Enjoy!



#### 5.



#### 6.