

DINNERLY



Summertime! Chicken Caesar Pasta Salad

with Ready to Heat Chicken Cutlet & Parmesan



20-30min



2 Servings

And Caesar wept, for there were no more worlds to conquer once the Caesar salad was born. We've got you covered! (2-p serves 4; 4-p serves 8)

WHAT WE SEND

- 2 (6 oz) penne ¹
- 1 pkg grape tomatoes
- 1 romaine heart
- 2 (¾ oz) Parmesan ²
- 1 lemon
- 2 (½ lb) pkgs ready to heat chicken cutlets ^{3,2,1}
- 2 pkts Caesar dressing ^{3,4,2,5}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- large pot with a lid
- microplane or grater
- large skillet
- vegetable peeler

ALLERGENS

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

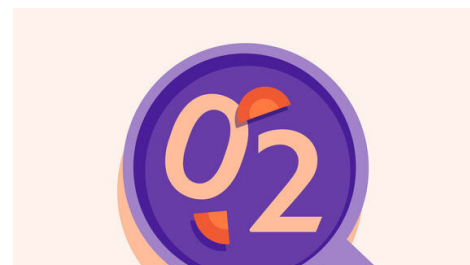
NUTRITION PER SERVING

Calories 810kcal, Fat 27g, Carbs 87g, Protein 34g



1. Cook pasta

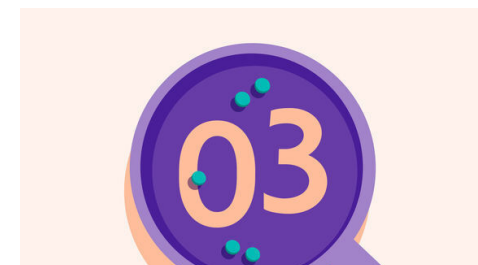
Bring a large pot of **salted water** to a boil. Add **pasta** and cook until al dente, about 8 minutes. Drain pasta and rinse with **cool water** to bring to room temperature.



2. Prep ingredients

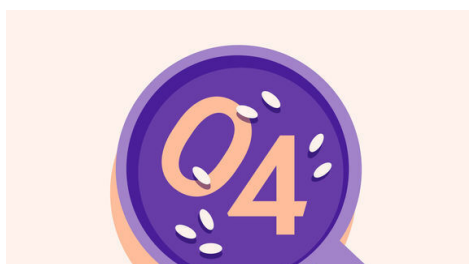
Meanwhile, halve **tomatoes**. Thinly slice **romaine**, discard end. Finely grate **1 package of Parmesan**, if necessary.

Halve **lemon**, squeeze **1 tablespoon lemon juice**, and cut remainder of lemon into wedges.



3. Cook chicken

Heat **2 tablespoons oil** in a large skillet over medium-high. Once shimmering, add **chicken** and cook until browned and warmed through, 1–3 minutes per side. Slice chicken into strips.



4. Serve

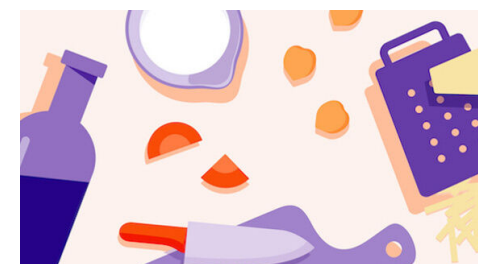
To a large bowl, add **pasta, romaine, tomatoes, grated Parmesan, lemon juice**, and **Caesar dressing**. Toss until ingredients are evenly coated in dressing and season to taste with **salt** and **pepper**.

Transfer **pasta salad** to plates and top with **sliced chicken**. Shave **remaining Parmesan** over the top and serve with **lemon wedges** on the side. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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