

# DINNERLY



## Sesame Crusted Chicken & Salad with Lemon-Butter Pan Sauce



20-30min



2 Servings

We dressed up a pan-seared chicken dinner by adding sesame seeds, which multi-task by adding texture, flavor, and good looks! The lemon butter pan sauce is ready in a flash to coat the chicken. The arugula and radish salad is refreshing, and the perfect accompaniment to the buttery sauce and chicken. We've got you covered!

### WHAT WE SEND

- 1 lemon
- 1 radish
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- 5 oz arugula

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)
- butter <sup>7</sup>

### TOOLS

- meat mallet (or heavy skillet)
- medium skillet

### ALLERGENS

Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 370kcal, Fat 23g, Carbs 8g, Protein 35g



#### 1. Prep ingredients

Juice **lemon** into a small bowl. Trim ends from **radish**, then thinly slice.



#### 2. Make dressing

In a medium bowl, combine **1 tablespoon lemon juice** with **1 tablespoon oil**, and season to taste with **salt** and **pepper**.



#### 3. Flatten chicken

Place **chicken breasts** between 2 sheets of plastic wrap. Using a meat mallet or heavy skillet, pound chicken to ¼-inch thickness. Season chicken well all over with **salt** and **pepper**. Sprinkle **sesame seeds** on top of each chicken breast and press to adhere. Dust top of chicken with **1 tablespoon flour** and pat to adhere.



#### 4. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**, sesame seed side-down and cook until golden-brown, about 4 minutes. Flip and cook, about 2 minutes more, or until cooked through. Transfer to a plate and reserve skillet.



#### 5. Make sauce & serve

Add **2 tablespoons water** and **1 tablespoon each of butter and lemon juice** to reserved skillet over medium-high. Swirl butter until sauce has slightly reduced, about 1 minute; season to taste with **salt** and **pepper**. Add **radishes** and **arugula** to **dressing**; toss to coat. Top **chicken** with **sauce** and **a few grinds black pepper** and serve with **salad** alongside. Enjoy!



#### 6. Sip

Serve with a crisp Sauvignon Blanc to highlight the citrus in the sauce, and balance out the buttery nuttiness of the sesame.