

DINNERLY



Curried Chicken Salad Sandwich with Potato Chips



ca. 20min



2 Servings

We don't believe in boring sandwiches, and neither should you. Lean shredded chicken breast strips mingle with apricot preserves and curry powder for a spiced sweetness that pairs perfectly with the creamy mayo base. The curried chicken salad nestles into a toasted roll with a surprise guest—a crunchy layer of potato chips. Now **that's** our kind of sandwich party. We've got you covered!

WHAT WE SEND

- 2 scallions
- ½ lb pkg chicken breast strips
- ¼ oz curry powder
- ½ oz apricot preserves
- 2 oz mayonnaise ^{3,6}
- 2 ciabatta rolls ¹
- 1 romaine heart
- 1 bag Lay's potato chips

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 660kcal, Fat 33g, Carbs 62g, Protein 37g

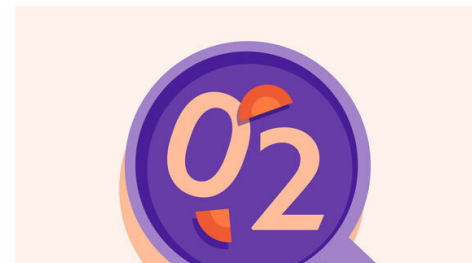


1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

Smash **1 garlic clove**. Trim **scallions**; thinly slice greens, keeping whole scallion whites separate.

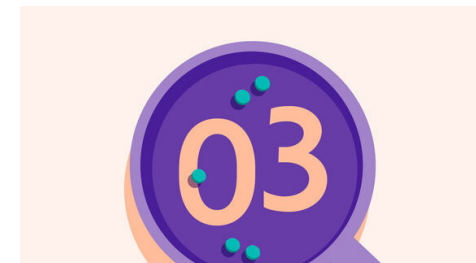
Pat **chicken** dry; season with **salt** and **pepper**.



2. Steam chicken

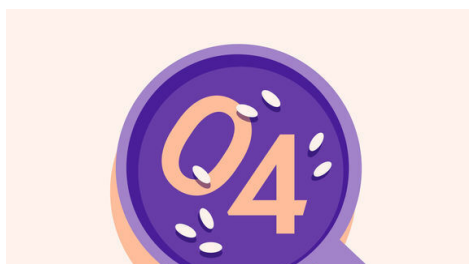
In a medium skillet, combine **smashed garlic, chicken, scallion whites, 1 teaspoon curry powder**, and **⅓ cup water**. Bring to a simmer. Cover and cook over medium heat until chicken is cooked through, 2–4 minutes.

Transfer chicken to a plate with a slotted spoon; discard vegetables and liquid. When chicken is cooled to room temperature, shred with your fingers or a pair of forks.



3. Make chicken salad

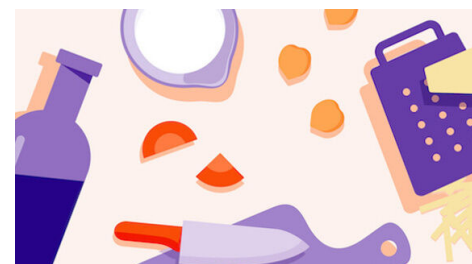
In a medium bowl, whisk together **apricot preserves, remaining curry powder, mayonnaise**, and **½ teaspoon vinegar**. Add **chicken** and **sliced scallion greens**; mix well to coat. Season to taste with **salt** and **pepper**.



4. Bake bread & serve

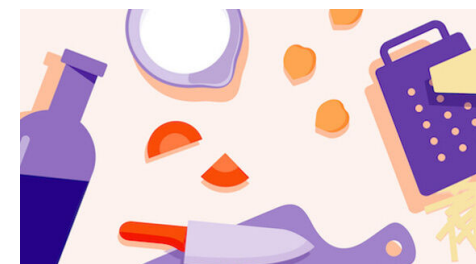
Bake **whole ciabatta rolls** directly on upper oven rack until browned and crusty, 5–7 minutes.

Assemble **sandwiches** by layering **a couple leaves of lettuce, curried chicken salad**, and **potato chips**. Slice in half diagonally, if desired. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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