



Asian Chicken Caesar Salad

with Snow Peas & Radishes



30min



2 Servings

This Asian spin on a classic Caesar delivers all the satisfaction of the original salad, with additional texture from chicken strips, crisp radishes, snow peas, and homemade sesame croutons. Hard-boiled eggs and edamame give the dish a delicious protein boost, while a drizzle of creamy tamari-Parmesan dressing ties it all together.

What we send

- 2½ oz edamame ⁵
- ¾ oz Parmesan ³
- 1 oz mayonnaise ^{1,5}
- ½ oz tamari soy sauce ⁵
- garlic
- 4 oz snow peas
- 1 bag radishes
- 1 romaine heart
- ¼ oz pkt toasted sesame seeds ⁴
- 2 mini French rolls ²
- 10 oz pkg chicken breast strips

What you need

- 2 large eggs ¹
- neutral oil, such as canola
- apple cider vinegar
- kosher salt & pepper
- butter ³

Tools

- small saucepan
- box grater
- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 790kcal, Fat 49g, Carbs 34g, Protein 56g



1. Cook edamame & eggs

Fill a small saucepan with water; bring to a boil. Add **edamame** and cook until tender, 4-5 minutes. Using a slotted spoon, transfer edamame to a small bowl. Carefully add **2 large eggs** to boiling water and cook for 10 minutes. Immediately drain and return to saucepan. Shake to gently crack shells; fill saucepan with ice water. Let stand until step 5.



4. Broil croutons

In a small bowl, mash **softened butter** and **2 teaspoons sesame seeds**. Season with a **pinch each of salt and pepper**. Split **rolls** horizontally. Spread **sesame butter** on cut sides of rolls. Transfer to rimmed baking sheet. Broil on top oven rack until **rolls** are lightly browned, 2-3 minutes (watch closely, as broilers vary). Transfer rolls to cutting board.



2. Make dressing

Coarsely grate **Parmesan** on the large holes of box grater. Finely chop **1 teaspoon garlic**. In a large bowl, whisk to combine **mayonnaise, tamari, garlic, 2 tablespoons oil, and 2 teaspoons vinegar**. Season to taste with **salt and pepper**. Transfer **2 tablespoons dressing** to small bowl. Take **2 tablespoons butter** out to soften.



3. Prep ingredients

Preheat broiler with a rack in the top position. Trim **snow peas**, then thinly slice lengthwise. Scrub **radishes**, then thinly slice. Halve **romaine** lengthwise, then slice crosswise into 1-inch ribbons, discarding stem end.



5. Cook chicken

Pat **chicken** dry; cut into 1-inch pieces if necessary, then season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



6. Finish & serve

Peel **eggs** under running water, then quarter lengthwise. Cut or tear **croutons** into bite-size pieces. Transfer **lettuce, radishes, edamame, croutons, chicken, Parmesan, and remaining sesame seeds** to large bowl with dressing; toss to combine. Transfer to plates. Top with **snow peas and eggs**. Season with **salt and pepper**. Drizzle with **remaining dressing**. Enjoy!