

# MARLEY SPOON



## Chicken Spiedie & Arugula Salad

with Ready to Heat Garlic Bread



30-40min



2 Servings

If you don't have a grill or a grill pan, heat 2 teaspoons oil in a heavy skillet over medium-high. Add chicken and cook until browned and cooked through, 3-4 minutes per side. Transfer to a plate.



## What we send

- 1 pkg ready to heat garlic bread <sup>1,7</sup>
- 2 oz roasted red peppers
- garlic
- ¼ oz fresh oregano
- ¾ oz Parmesan <sup>7</sup>
- 1 oz mayonnaise <sup>3,6</sup>
- 12 oz pkg boneless, skinless chicken breasts
- 5 oz arugula

## What you need

- red wine vinegar (or white wine vinegar)
- olive oil
- kosher salt & ground pepper

## Tools

- grill or grill pan
- rimmed baking sheet
- microplane or grater
- meat mallet (or heavy skillet)

## Cooking tip

No grill or grill pan? See the front of the recipe card for alternative cooking instructions.

## Allergens

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

## Nutrition per serving

Calories 1050kcal, Fat 47g, Carbs 99g, Protein 61g

## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

### 1. Grill bread

Preheat grill to high, if using. Preheat oven to 425°F with a rack in the center position. Remove **garlic bread** from package and discard oxygen absorber packet. Separate the halves and smooth **garlic-Parmesan spread** evenly on cut sides of bread, if necessary. Place spread-side up on a rimmed baking sheet. Bake on center rack until golden brown, 12-15 minutes.



### 4. Pound & season chicken

Pat **chicken** dry. Place between 2 sheets of plastic. Use a meat mallet (or heavy skillet) to pound to an even ¼-inch thickness. Season generously with **salt** and **pepper** and drizzle with **oil**.



### 2. Prep ingredients

Meanwhile, finely chop **roasted red peppers**, if necessary. Finely chop **1 teaspoon garlic**. Pick and coarsely chop **1 tablespoon oregano leaves**; discard stems.

Finely grate **Parmesan**, if necessary.



### 3. Make post-marinade

In a medium bowl, combine **peppers**, **chopped oregano and garlic**, **2 tablespoons vinegar**, **1 tablespoon oil**, and **a pinch each of salt and pepper**.

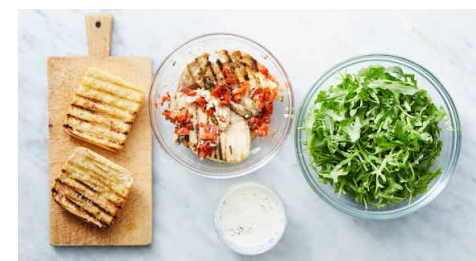
In a small bowl, whisk to combine **Parmesan**, **mayonnaise**, and **1 tablespoon water**. Season to taste with **salt** and **pepper**.



### 5. Grill chicken

Preheat grill pan over medium-high, if using.

Add **chicken** to grill or grill pan and cook until charred and cooked through, 2-4 minutes per side. Transfer to bowl with **post-marinade** and turn to coat.



### 6. Serve

Serve **chicken** with **any remaining marinade** over top. Drizzle **creamy Parmesan dressing** over **arugula** and serve alongside with **garlic bread**. Enjoy!