

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 ^{1,2}
- 2 ciabatta rolls ^{2,3}
- 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

Egg (1), Soy (2), Wheat (3). 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

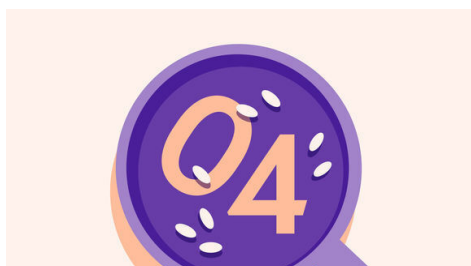
In a medium skillet, combine **smashed garlic**, **chicken**, **scallion whites**, 1 **teaspoon curry powder**, and ⅓ **cup water**. Bring to a simmer. Cover and cook over medium heat until chicken is cooked through, 2–4 minutes.

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!