



Martha's Best Milanese with Readymade Cutlets

& Cucumber-Arugula Salad



30-40min



2 Servings

The key to a truly fantastic chicken Milanese is pounding evenly to make thin cutlets that cook quickly. Luckily for you, we're saving time by using ready to heat cutlets. Peppery wild arugula is the classic partner for the lightly fried cutlets; we've mixed in sliced cucumbers and a lemon-dill vinaigrette, for extra brightness. And, for a bit more flavor and fun, we serve the crisp chicken with a creamy Dijon dip.

What we send

- 1 cucumber
- ¼ oz fresh dill
- 1 lemon
- ½ lb pkg ready to heat chicken cutlets ^{1,2,4}
- 2 oz mayonnaise ^{1,3}
- 1 bag arugula
- 3 (¼ oz) Dijon mustard

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large skillet

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 59g, Carbs 27g,
Protein 20g



1. Prep ingredients

Trim **cucumber** (peel if desired), then thinly slice. Finely chop **dill fronds and stems** together.

Squeeze **1 tablespoon juice** from **half of the lemon** into a large bowl, then cut remaining lemon half into quarters.



4. Finish salad & serve

Add **arugula** and **cucumbers** to **lemon-dill dressing**, tossing to combine; season to taste with **salt** and **pepper**.

Garnish **chicken** with **remaining dill** and **lemon wedges**, for squeezing over top. Pass **creamy Dijon** at the table, for dipping. Enjoy!



THIS IS A CUSTOMIZED RECIPE STEP

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

2. Fry chicken

Heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2-4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**.



3. Make dressing & dip

Into the large bowl with **lemon juice**, stir in **½ teaspoon sugar**. Whisk in **1 tablespoon oil** in a slow, steady stream. Season to taste with **salt** and **pepper**. Stir in **1 ½ teaspoons of the chopped dill**.

In a small bowl, whisk to combine **all of the mayonnaise and Dijon mustard** and **2 teaspoons water**. Season **creamy Dijon** to taste with **salt** and **pepper**.



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!