




## Martha's Best Chicken Francese

with Caesar Salad & Homemade Croutons

 20-30min  2 Servings

No need to make a reservation, we're bringing classic Italian-American restaurant fare to your kitchen table. Chicken Francese is an iconic dish—and for a good reason—it's delicious! Tender chicken breast is dipped in egg and then flour, creating a perfect coating to absorb the buttery lemon sauce. We serve it alongside a romaine salad tossed in a Caesar-style dressing with crunchy croutons.



## What we send

- 1 lemon
- $\frac{3}{4}$  oz Parmesan <sup>3</sup>
- 1 ciabatta roll <sup>4,5</sup>
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- 2 romaine hearts
- 1 pkt Caesar dressing <sup>1,2,3,4</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- 1 large egg <sup>1</sup>
- $\frac{1}{2}$  c all-purpose flour <sup>5</sup>
- butter <sup>3</sup>

## Tools

- microplane or grater
- meat mallet (or skillet)
- medium skillet

## Cooking tip

When frying, make sure your oil is hot: it should reach 350°F with an oil thermometer. Or drop a pinch of flour into the oil—it should sizzle vigorously. Careful, oil may splatter while frying!

## Allergens

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

## Nutrition per serving

Calories 770kcal, Fat 29g, Carbs 52g, Protein 57g



### 1. Make dressing

Preheat oven to 425°F with a rack in the center. Squeeze **all of the lemon juice** into a small bowl. Into a medium bowl, finely grate **all of the Parmesan**; add **Caesar dressing** to bowl with Parmesan.



### 2. Make croutons

Cut **roll** into 1-inch pieces. Spread into a single layer on a piece of foil. Bake on center oven rack until toasted and browned in spots, 6–8 minutes (watch closely as ovens vary). Remove from oven and set aside until step 6.



### 3. Prep chicken

Meanwhile, beat **1 large egg** in a shallow bowl, then season with **salt** and **pepper**. In a second shallow bowl, combine  **$\frac{1}{2}$  cup flour** and **a pinch of salt**. Pat **chicken** dry, then use a meat mallet or heavy skillet to pound chicken to an even  $\frac{1}{4}$ -inch thickness. Season chicken all over with **salt** and **pepper**.



### 4. Coat & pan-fry chicken

Heat  **$\frac{1}{8}$ -inch oil** in a medium skillet over medium-high until shimmering. Dip **chicken** into **egg**; let excess egg drip off. Press chicken into **flour** to fully coat; tap off excess. Add chicken (should sizzle vigorously when a pinch of flour is added); cook until golden-brown and cooked through, 4–5 minutes per side (reduce heat if browning quickly). Transfer to a paper towel-lined plate.



### 5. Make sauce

Let skillet cool for 5 minutes, then drain **oil**. Heat skillet over medium, and whisk in **broth concentrate**, **lemon juice**,  **$\frac{1}{2}$  cup water**, and **1 tablespoon butter**, scraping up any browned bits from the bottom. Season sauce to taste with **salt** and **pepper**. Simmer until sauce is slightly reduced and coats the back of a spoon, about 2 minutes.



### 6. Finish & serve

Trim and discard end from **lettuce**; halve lengthwise, then cut crosswise into 1-inch pieces. Add **lettuce** and **croutons** to bowl with **dressing**, tossing to coat. Return **chicken** to skillet, turning to coat in **sauce** (sauce will thicken slightly). Serve **chicken** with **sauce** spooned over top, and with **Caesar salad** alongside. Enjoy!