

DINNERLY



Chicken Parm Sandwich with Herbed Fries



30-40min



2 Servings

The only thing that could make a chicken parm better than it already is? Putting it between two toasty pieces of ciabatta so you can use your hands to deliver all that flavor straight into your mouth. A side of crispy, herby fries wouldn't hurt either. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ¼ oz Italian seasoning
- 2 oz panko ²
- ½ lb pkg ready to heat chicken cutlets ^{1,2,3}
- 2 ciabatta rolls ^{2,4}
- 8 oz marinara sauce
- 2 oz shredded fontina ³

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 1 large egg ¹
- all-purpose flour ²
- neutral oil

TOOLS

- 2 rimmed baking sheets
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 980kcal, Fat 38g, Carbs 117g, Protein 53g

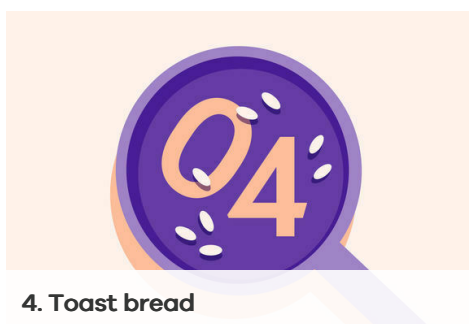


1. Roast fries

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **potatoes**; cut into ¼-inch thick fries. Toss on a rimmed baking sheet with 1 **tablespoon each of olive oil and Italian seasoning**. Season with **salt and pepper**.

Bake on lower oven rack until golden-brown and crisp, 30–35 minutes.



4. Toast bread

Split **bread** and drizzle cut sides with **oil**; transfer to a rimmed baking sheet, cut-side up. Bake on upper oven rack until lightly toasted, 4–5 minutes. Set aside top rolls.

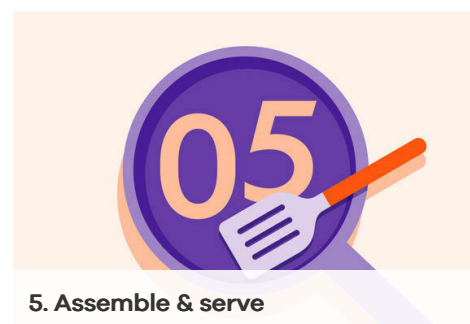


2. Bread chicken

In a medium bowl, whisk together 1 **large egg** and 2 **tablespoons flour** until a smooth **batter** forms.

In a second medium bowl, mix together **panko**, **remaining Italian seasoning**, and a **pinch of salt**.

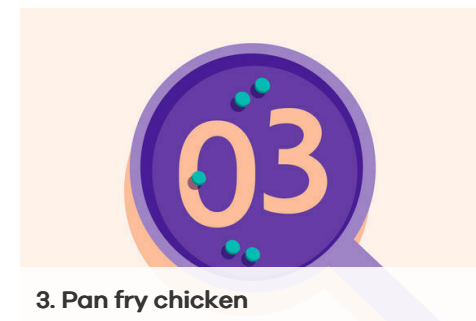
Pat **chicken** dry; season with **salt** and **pepper**. Add to egg batter; turn until evenly coated. Using a fork, transfer chicken to bowl with panko mixture; toss until coated.



5. Assemble & serve

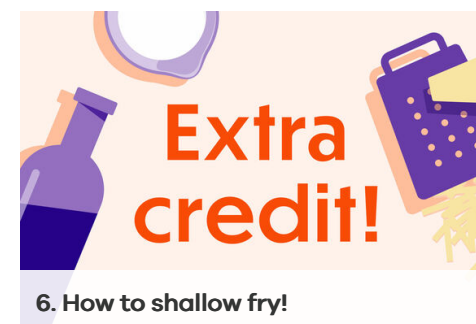
Divide ½ of the **marinara** between **bottom rolls**; sprinkle with ½ of the **cheese**. Layer with **chicken**, **remaining marinara**, then **remaining cheese**. Bake on top oven rack until cheese is melted, about 5 minutes. Lightly press **top rolls** over top.

Serve **chicken parm sandwich** with **herbed fries** alongside. Enjoy!



3. Pan fry chicken

Heat ¼-inch **neutral oil** in a medium heavy skillet (preferably cast-iron) over medium-high until shimmering (see step 6!). Working in batches if necessary, add **chicken** in an even layer (careful, oil may splatter). Cook until golden-brown, about 2 minutes per side. Transfer to a paper towel-lined plate to drain; lightly season with **salt** and **pepper**.



6. How to shallow fry!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of flour into the oil, it should sizzle vigorously. When working in batches, always make sure your oil comes back up to temperature in between (if it's browning too quickly, reduce the heat). If too low, the chicken will turn out oily instead of crispy.