

# DINNERLY



## Ranch BLT with Readymade Chicken Cutlet

on a Brioche Bun with Doritos



under 20min



2 Servings

What is it about bacon + tomato + lettuce that creates otherworldly perfection? No idea, but we're too busy eating this sandwich to ask questions. We enhanced the famous trio by nestling them between a ready to heat chicken cutlet, tangy ranch dressing and toasty brioche buns. No need to run to the deli, because doing it with Dinnerly is as easy as 1, 2, 3. We've got you covered!

### WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 1 romaine heart
- 2 plum tomatoes
- 2 brioche buns <sup>1,2,3</sup>
- ½ lb pkg ready to heat chicken cutlets <sup>1,2,3</sup>
- 1 pkt ranch dressing <sup>1,3</sup>
- 2 bags nacho cheese Doritos <sup>3</sup>

### WHAT YOU NEED

#### TOOLS

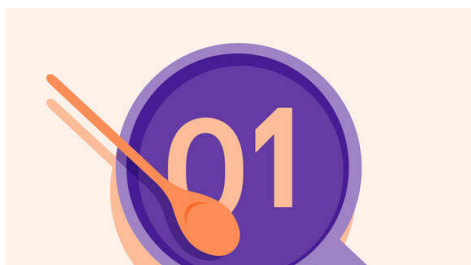
- medium skillet

#### ALLERGENS

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

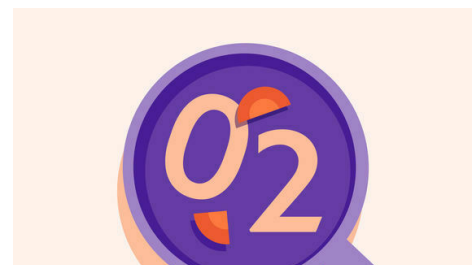
#### NUTRITION PER SERVING

Calories 1000kcal, Fat 56g, Carbs 73g, Protein 47g



#### 1. Cook bacon

Place **bacon** in a medium skillet. Set skillet over medium-high heat and cook until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate. Reserve **bacon fat** in skillet.



#### 2. Prep lettuce & tomato

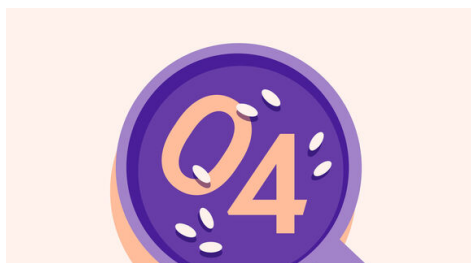
Pull apart **lettuce leaves** into individual pieces.

Thinly slice **tomatoes**.



#### 3. Toast buns

Heat skillet with **bacon fat** over medium-high. Split **buns** and toast, cut side down, until golden brown, 1–2 minutes.



#### 4. CHICKEN CUTLET VARIATION

Heat **2 tablespoons oil** in same 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**.

Spread **ranch** on **buns**, then add **lettuce**, **tomato**, **chicken**, and **bacon**. Serve with **chips**. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!