

# DINNERLY



## Chicken Parmesan Casserole

Featuring Ready to Heat Chicken Cutlet



30-40min



2 Servings

Not to brag, but this chicken parm meets saucy casserole is what dinner dreams are made of. Thick, chewy tubes of rigatoni swim in a bed of breaded chicken cutlets and tangy marinara. Parmesan and mozzarella bring the creamy, cheesy goodness, with a garlic panko topping for a delightful crunch. We've got you covered!



## WHAT WE SEND

- 6 oz rigatoni <sup>3</sup>
- ¾ oz Parmesan <sup>2</sup>
- 3¾ oz mozzarella <sup>2</sup>
- 1 oz panko <sup>3</sup>
- ¼ oz granulated garlic
- ½ lb pkg ready to heat chicken cutlets <sup>1,2,3</sup>
- 2 (8 oz) marinara sauce
- ¼ oz fresh parsley

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

## TOOLS

- large pot
- box grater
- medium ovenproof skillet (preferably cast-iron)
- aluminium foil

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 1060kcal, Fat 51g, Carbs 108g, Protein 47g

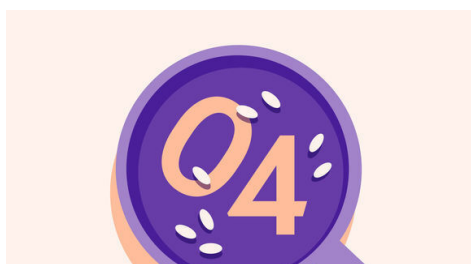


### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Bring a large pot of **salted water** to a boil. Add **pasta**; cook, stirring, until al dente, 8–9 minutes. Drain pasta and keep in colander.

Finely grate **Parmesan**, if necessary. Coarsely grate **mozzarella** on the large holes of a box grater.



### 4. Assemble & bake

Add **marinara sauce** and ½ **cup water** to same skillet. Bring to a simmer and stir in **half of the Parmesan**. Season to taste with **salt** and **pepper**. Off heat, stir in **pasta** and **chicken**; gently toss until evenly coated. Sprinkle **half of the mozzarella** on top.

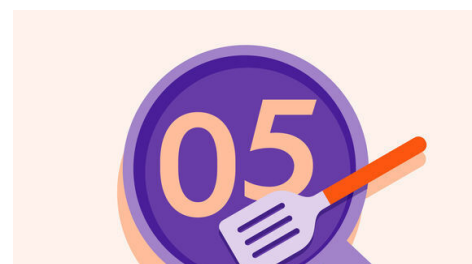
Cover with foil and bake on center oven rack until sauce is bubbling, about 10 minutes.



### 2. Toast panko

Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **panko** and cook, stirring, until toasted and browned, 2–4 minutes. Transfer to a bowl and wipe out skillet.

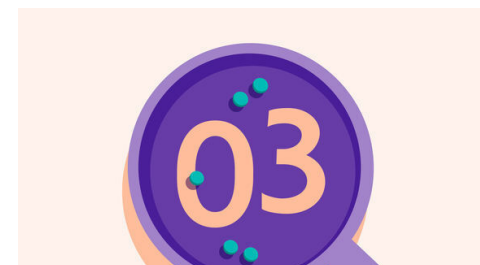
To bowl with panko, stir in ¼ **teaspoon granulated garlic** and **half of the Parmesan**. Season with a **pinch** each of **salt** and **pepper**.



### 5. Finish & serve

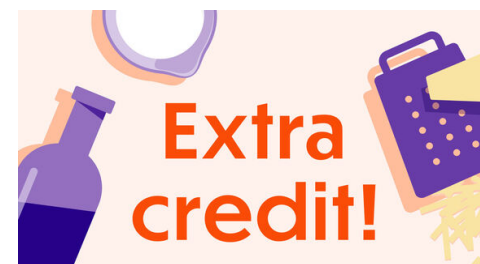
Remove foil and sprinkle with **remaining mozzarella**, then **garlic panko**. Bake on center oven rack until cheese is melted, about 5 minutes.

Pick **parsley leaves** from stems and coarsely chop. Sprinkle over **chicken Parmesan casserole** and serve. Enjoy!



### 3. Sear chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** and cook, undisturbed, until browned, 2–4 minutes. Flip and cook until browned all over, 1–2 minutes more. Transfer to a cutting board and cut into slices.



### 6. Add some greens!

Whip up a simple salad of spinach or arugula with your favorite toppings and vinaigrette for a quick and healthy side.