

# DINNERLY



## Parm Sandwich with ReadyMade Chicken Cutlet & 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
- ½ lb pkg ready to heat chicken cutlets <sup>1,2,3</sup>
- 2 ciabatta rolls <sup>4,3</sup>
- 8 oz marinara sauce
- 2 oz shredded fontina <sup>2</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- neutral oil

### TOOLS

- 2 rimmed baking sheets
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 970kcal, Fat 47g, Carbs 106g, Protein 37g



#### 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.



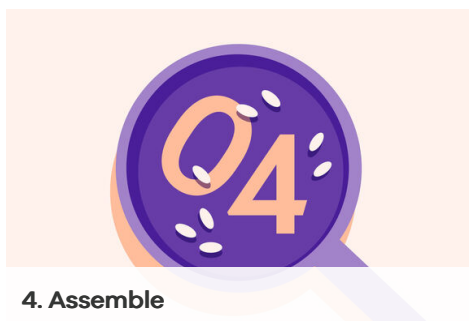
#### 2. CUTLET VARIATION

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, pepper**, and a **sprinkle of remaining Italian seasoning**.



#### 3. 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.



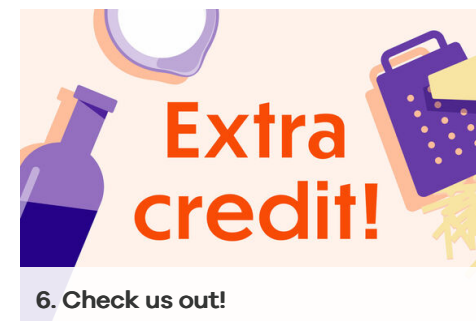
#### 4. Assemble

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.



#### 5. Serve

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



#### 6. Check us out!

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