

DINNERLY



Chicken Parm & Ranch Salad

Featuring Ready to Heat Chicken Cutlet



20-30min



2 Servings

What has the ease of a frozen dinner and the fresh flavors of a homemade meal? No, this isn't the hardest riddle in the world—it's our tray bakes! Breaded and pre-cooked crispy chicken cutlets just need a blanket of cheese and marinara sauce over a bed of ready-to-heat penne. 15 minutes later, take it straight from the oven to the dinner table alongside a quick ranch salad. We've got you covered!

WHAT WE SEND

- aluminum foil tray
- 3¾ oz mozzarella ²
- ½ lb pkg ready to heat chicken cutlets ^{1,3}
- 7 oz ready to heat penne ^{1,3}
- 8 oz marinara sauce
- ¾ oz Parmesan ²
- 1 romaine heart
- 1 pkt ranch dressing ^{1,2}

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- nonstick cooking spray
- microplane or grater

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 760kcal, Fat 40g, Carbs 62g, Protein 41g



1. Prep ingredients

Preheat oven to 400°F with a rack in the upper third. Grease aluminum tray with nonstick cooking spray.

Cut **mozzarella** into slices. Cut **chicken cutlets** crosswise into ¾-inch pieces. Finely grate **Parmesan**, if necessary.

In prepared tray, combine **pasta**, **half each of the marinara sauce and Parmesan**, and ¼ cup **water**.



2. Assemble & bake

Mix to separate **pasta**; season with **salt** and **pepper**. Spread in an even layer. Arrange **chicken** over top, keeping cutlet pieces together. Spoon **remaining marinara sauce** over top. Layer **mozzarella** over cutlets. Sprinkle **remaining Parmesan** over chicken and pasta.

Bake on upper oven rack until sauce is bubbling and cheese is melted and browned in spots, about 15 minutes.



3. Make salad & serve

Cut or tear **half of the lettuce** into bite-sized pieces, discarding core (save rest for own use). Arrange on serving plates and drizzle with **ranch dressing**.

Serve **chicken parm tray bake** with **ranch salad** alongside. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!