

# DINNERLY



## Caprese Roll with Readymade Chicken Cutlet

Basil Pesto & Zucchini Fries



30-40min



2 Servings

Panini anyone? We grill this sandwich for extra ooey, gooey cheesy goodness! No grill? Before baking zucchini, preheat broiler with racks in the upper and lower thirds. Prep tomatoes as directed in step 3, then broil on a baking sheet with cutlets until tomatoes are slightly charred and cutlets are reheated, 2-3 minutes (watch closely). Transfer to a plate, reduce oven to 450°F, and use the same sheet to cook zucchini fries.

## WHAT WE SEND

- 1 zucchini
- 2 oz panko <sup>4</sup>
- 3¼ oz mozzarella <sup>2</sup>
- 2 plum tomatoes
- 2 ciabatta rolls <sup>3,4</sup>
- ½ lb pkg ready to heat chicken cutlets <sup>1,2,4</sup>
- 2 oz basil pesto <sup>2</sup>

## WHAT YOU NEED

- 1 large egg <sup>1</sup>
- olive oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet
- grill or grill pan

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 910kcal, Fat 43g, Carbs 90g, Protein 45g

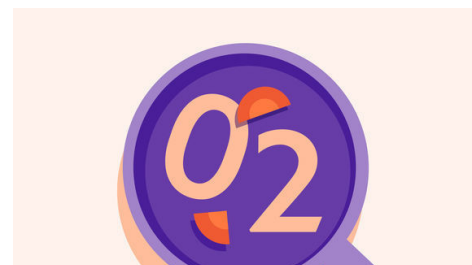


### 1. Prep zucchini fries

Preheat oven to 425°F with a rack in the lower third.

Trim ends from **zucchini**, halve crosswise, then cut lengthwise into ½-inch thick sticks. Beat **1 large egg** in a medium bowl.

In a sealable bag, combine **panko**, **1 teaspoon each of oil and salt**, and **a few grinds of pepper**; rub together to blend.

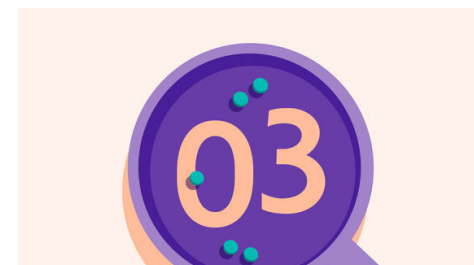


### 2. Bake zucchini fries

Lightly **oil** a rimmed baking sheet.

Dip **zucchini** in **egg**, letting excess drip back into bowl. Add to **panko mixture** in bag and shake to coat. Tap off excess breading, then arrange in a single layer on prepared baking sheet.

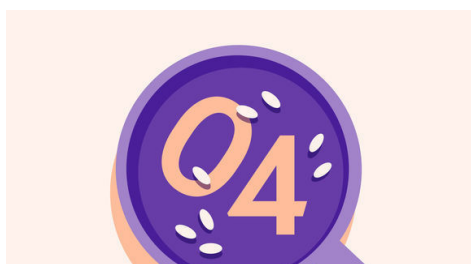
Bake on lower oven rack until golden and easily pierced with a fork, flipping once, 18–22 minutes. Season to taste with **salt**.



### 3. Prep ingredients

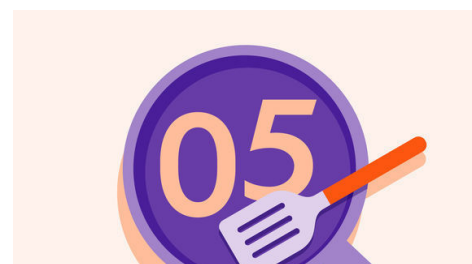
Meanwhile, preheat a grill or grill pan over high.

Thinly slice **mozzarella**. Cut **tomatoes** into ½-inch thick slices. Split **bread**. Lightly brush both sides of bread and tomatoes with **oil**. Season tomatoes with **salt** and **pepper**.



### 4. CHICKEN VARIATION

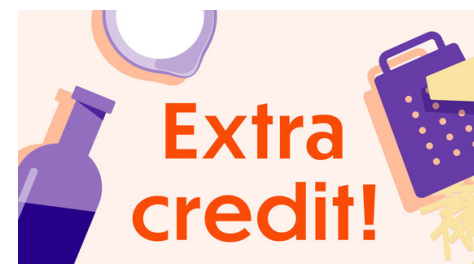
Grill **bread**, flipping once, until charred, 1–2 minutes (watch closely). Grill **tomatoes** until charred, about 1 minute per side. (See front of recipe for alternate cooking instructions.) Drizzle **chicken cutlets** with **oil** and grill until lightly charred and heated through, 2–3 minutes per side.



### 5. Assemble & serve

Layer **tomatoes**, **mozzarella**, **chicken cutlets**, and **pesto** on **bread**.

Serve **caprese sandwich** with **zucchini fries** alongside. Enjoy!



### 6. Make it a ciabatta pizza

After topping the grilled bread and tomatoes with the sliced mozzarella in step 5, stick it under the broiler to melt for 1–2 minutes, or until browned and bubbly. Voila! Ciabatta pizza margherita!