

# DINNERLY



## Summertime! Chicken Caesar Pasta Salad

with Ready to Heat Chicken Cutlet & Parmesan



20-30min



2 Servings

And Caesar wept, for there were no more worlds to conquer once the Caesar salad was born. We've got you covered! (2-p serves 4; 4-p serves 8)



## WHAT WE SEND

- 2 (6 oz) penne <sup>5</sup>
- 4 oz grape tomatoes
- 1 romaine heart
- 2 (¾ oz) Parmesan <sup>3</sup>
- 1 lemon
- 2 (½ lb) pkgs ready to heat chicken cutlets <sup>1,3,5</sup>
- 2 pkts Caesar dressing <sup>1,2,3,4</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

## TOOLS

- large pot with a lid
- microplane or grater
- large skillet
- vegetable peeler

## ALLERGENS

Egg (1), Fish (2), Milk (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 810kcal, Fat 27g, Carbs 87g, Protein 34g



### 1. Cook pasta

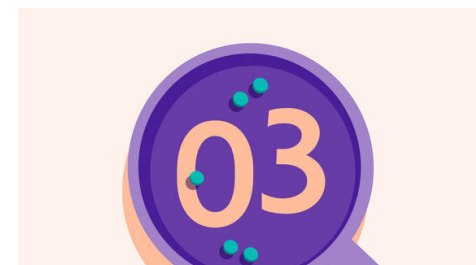
Bring a large pot of **salted water** to a boil. Add **pasta** and cook until al dente, about 8 minutes. Drain pasta and rinse with **cool water** to bring to room temperature.



### 2. Prep ingredients

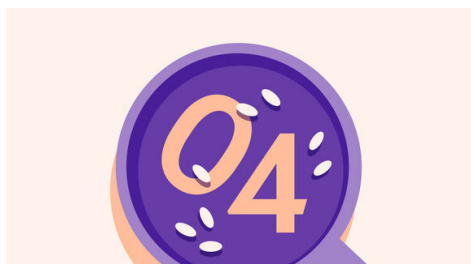
Meanwhile, halve **tomatoes**. Thinly slice **romaine**, discard end. Finely grate **1 package of Parmesan**, if necessary.

Halve **lemon**, squeeze **1 tablespoon lemon juice**, and cut remainder of lemon into wedges.



### 3. Cook chicken

Heat **2 tablespoons oil** in a large skillet over medium-high. Once shimmering, add **chicken** and cook until browned and warmed through, 1–3 minutes per side. Slice chicken into strips.



### 4. Serve

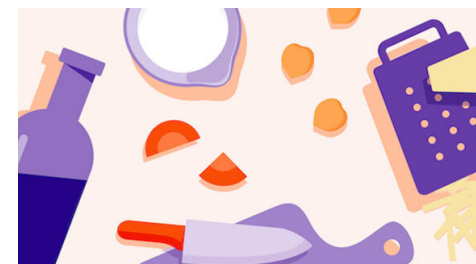
To a large bowl, add **pasta, romaine, tomatoes, grated Parmesan, lemon juice**, and **Caesar dressing**. Toss until ingredients are evenly coated in dressing and season to taste with **salt** and **pepper**.

Transfer **pasta salad** to plates and top with **sliced chicken**. Shave **remaining Parmesan** over the top and serve with **lemon wedges** on the side. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

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