

# 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 <sup>2</sup>
- ½ lb pkg ready to heat chicken cutlets <sup>1,3</sup>
- 7 oz ready to heat penne <sup>1,3</sup>
- 8 oz marinara sauce
- ¾ oz Parmesan <sup>2</sup>
- 1 romaine heart
- 1 pkt ranch dressing <sup>1,2</sup>

### 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

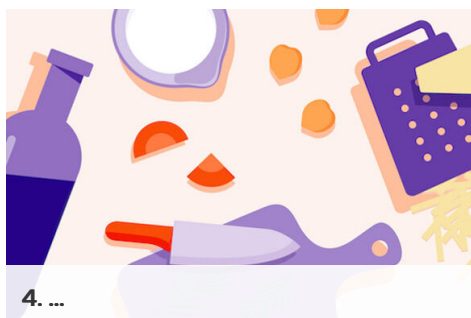


#### 1. Prep ingredients

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**.



4. ...

What were you expecting, more steps?



#### 2. Assemble & bake

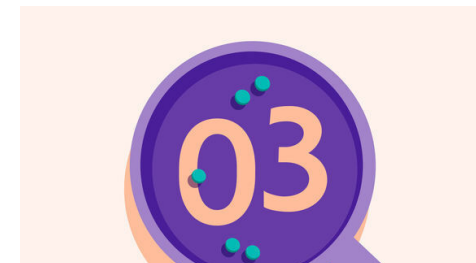
Mix to separate **pasta**; season with **salt** and **pepper**. Spread in an even layer. Arrange **chicken** over top, keeping cutlet pieces together. Spoon **remaining marinara sauce** over top. Layer **mozzarella** over cutlets. Sprinkle **remaining Parmesan** over chicken and pasta.

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



5. ...

You're not gonna find them here!



#### 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!



6. ...

Kick back, relax, and enjoy your Dinnerly!