

MARLEY SPOON



White Beans & Readymade Chicken Cutlet

with Ciabatta, Rosemary-Chili Oil & Greens



30-40min



2 Servings

Incorporating protein-rich beans into your weekly routine doesn't have to be boring—but should be delicious! We channel the flavors of the Mediterranean topping crisp oven-toasted ciabatta with creamy braised white beans. It's only right to pair this Italian-inspired dish with roasted lemony curly kale and a crisp ready to heat chicken cutlet. A drizzle of aromatic chile oil adds the a garlicky, warming heat.

What we send

- garlic
- ¼ oz fresh rosemary
- 1 bunch curly kale
- 1 lemon
- 1 pkt crushed red pepper
- 15 oz can cannellini beans
- 2 ciabatta rolls ^{3,4}
- ½ lb pkg ready to heat chicken cutlets ^{1,2,4}

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium skillet
- rimmed baking sheet

Cooking tip

Not a fan of spice? Add less crushed red pepper, or omit it altogether. The aromatic oil is just as delicious without the heat.

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 970kcal, Fat 45g, Carbs 97g, Protein 40g



1. Prep ingredients

Finely chop **1 teaspoon garlic**. Thinly slice **1 large garlic clove**. Pick and coarsely chop **1 tablespoon rosemary leaves**; discard stems.

Strip **kale** leaves from stems. Discard stems; coarsely chop leaves.

Finely grate **all of the lemon zest**, then slice half of the lemon into thin rounds. Cut remaining lemon half into wedges.



4. Broil kale

On a rimmed baking sheet, toss **kale** and **lemon slices** with **2 tablespoons each of water and oil**; season with **salt and pepper**. Massage leaves to wilt slightly.

Broil on upper oven rack, stirring occasionally, until kale is tender and browned in spots, 3-5 minutes (watch closely as broilers vary). Sprinkle with **1 teaspoon lemon zest** (or more, if desired); toss to combine.



2. Make chili oil

In a medium skillet, combine **sliced garlic**, **half of the chopped rosemary**, **¼ cup oil**, and **¼ teaspoon crushed red pepper**. Cook over medium heat, stirring, until sizzling and garlic is just beginning to brown, about 3 minutes.

Carefully transfer to a heatproof bowl and set aside until ready to serve.



5. Broil ciabatta & cutlets

Split **ciabatta** and drizzle cut sides with **oil**. Season with **salt and pepper**. Add ciabatta to a rimmed baking sheet and push to 1 side. To other half of baking sheet, add **chicken cutlets** and drizzle with **oil**.

Broil on upper oven rack until ciabatta is golden brown and crisp and chicken is heated through and browned, 2-3 minutes per side (**watch closely**).



3. Cook beans

In same skillet, combine **chopped garlic**, **a pinch of crushed red pepper**, **2 tablespoons oil**, and **remaining chopped rosemary**. Set over medium heat and cook until fragrant, about 30 seconds.

Stir in **beans and their liquid**; bring to a simmer. Cook, lightly crushing half of the beans with a spoon, until thick and saucy, 5-7 minutes. Preheat broiler with a rack in the upper third.



6. Assemble & serve

Discard **lemon slices** from **broiled kale**. Slice **chicken cutlets**. Top **toasted ciabatta** with **saucy beans**, and drizzle with **rosemary-chili oil**. Serve with **broiled kale** and **chicken cutlets** on the side, with **lemon wedges** for squeezing over. Enjoy!