

DINNERLY



Caesar Salad with Readymade Chicken Cutlet

& Yogurt Caesar Dressing



ca. 20min



2 Servings

When mealtime doubt strikes, a Caesar salad always comes to the rescue. You can feel especially good about quick and easy version, which subs in Greek yogurt for a delicious yet protein-rich homemade dressing. A crisp ready to heat chicken cutlet gives this salad a hearty finish. We've got you covered!

WHAT WE SEND

- 1 Portuguese roll ⁴
- $\frac{3}{4}$ oz Parmesan ³
- 4 oz Greek yogurt ³
- $\frac{1}{4}$ oz Dijon mustard
- $\frac{1}{2}$ oz fish sauce ²
- $\frac{1}{2}$ lb pkg ready to heat chicken cutlets ^{1,3,4}
- 1 romaine heart

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- white wine vinegar (or red wine vinegar)

TOOLS

- parchment paper
- rimmed baking sheet
- microplane or grater
- vegetable peeler
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 520kcal, Fat 35g, Carbs 30g, Protein 27g



1. Bake croutons

Preheat oven to 375°F with a rack in the center.

Tear **bread** into $\frac{3}{4}$ -inch pieces. On a parchment-lined rimmed baking sheet, toss torn bread with **1 tablespoon oil**; season with **salt** and **pepper**. Bake on center rack until golden brown, stirring halfway, 12–15 minutes.



4. Dress salad & serve

Halve **lettuce** lengthwise, then cut crosswise into $\frac{3}{4}$ -inch pieces, discarding stem. Cut **chicken cutlets** into 1-inch strips.

In a large bowl, combine **lettuce**, **chicken**, **croutons**, and **shaved Parmesan**. Toss with **desired amount of dressing**; season to taste with **salt** and **pepper**. Enjoy!



2. Make dressing

Finely grate **half of the Parmesan**; shave remaining Parmesan with a vegetable peeler.

Into a small bowl, finely grate $\frac{1}{4}$ **teaspoon garlic**. Whisk in **grated Parmesan**, **half each of yogurt and mustard** (save rest for own use), **1 tablespoon water**, $\frac{1}{2}$ **tablespoon oil**, **1 teaspoon vinegar**, and $\frac{1}{2}$ **teaspoon fish sauce** (or more to taste). Season to taste with **salt** and **pepper**.



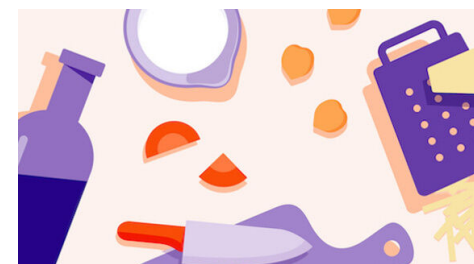
5. ...

What were you expecting, more steps?



3. CHICKEN CUTLET VARIATION

Heat **2 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**.



6. ...

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