

MARLEY SPOON



Crispy Chicken & Snap Pea Salad

Featuring Ready to Heat Chicken Cutlet



under 20min



2 Servings

This fast meal has a lot going for it—tender and crispy chicken, a fresh and crunchy side salad, and a bright dill aioli that tastes great on everything. The chicken needs only a few minutes to brown in a hot skillet while we toss the salad with a tangy lemon vinaigrette, and before you know it—dinner is ready!

What we send

- 1 romaine heart
- 4 oz snap peas
- 1 radish
- 1 oz walnuts ⁴
- ¼ oz fresh dill
- ½ lb pkg ready to heat chicken cutlets ^{1,2,5}
- 1 lemon
- 1 oz mayonnaise ^{1,3}
- ¼ oz Dijon mustard

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

- medium skillet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 850kcal, Fat 74g, Carbs 30g, Protein 23g



1. Prep salad

Thinly slice **romaine**. Thinly slice **snap peas**. Thinly slice **radishes**. Coarsely chop **walnuts**. Pick **dill fronds** from stems; discard stems and finely chop fronds.



2. Toast walnuts

Heat **1 teaspoon oil** in a medium skillet over medium. Add **walnuts** and cook, stirring, until fragrant and toasted, 1-3 minutes. Transfer to a bowl.



3. Cook chicken cutlets

Heat **2 tablespoons oil** in same medium skillet over medium high until shimmering. Add **chicken cutlets** and cook until golden brown and warmed through, 2-3 minutes per side. Transfer cutlets to a paper towel-lined plate.



4. Make aioli & vinaigrette

Into a small bowl, finely grate **½ teaspoon lemon zest**. Into a medium bowl, squeeze **1 tablespoon lemon juice**.

To bowl with lemon zest, stir in **mayo**, **half of the dill**, and **2 teaspoons water**; season to taste with **salt** and **pepper**.

To bowl with lemon juice, whisk in **Dijon mustard**, **3 tablespoons oil**, and **a pinch of sugar**; season to taste with **salt** and **pepper**.



5. Assemble

Add **romaine**, **snap peas**, and **radishes** to bowl with **vinaigrette**; toss to coat.

Plate **chicken** and top with **dill aioli**. Serve alongside **salad** and garnish with **walnuts** and **remaining dill**.



6. Serve

Enjoy!