

# MARLEY SPOON



## Grilled Chicken Sausage Parm

with Chopped Italian Salad



20-30min



2 Servings

If you don't have a grill or grill pan, you can also cook this recipe using a broiler. Simply preheat your broiler with a top rack 6 inches from the heat source and complete step 5 (broiling ciabatta and chicken patties) using a rimmed baking sheet under the broiler. Then broil the cheese to melt in step 6 before serving.

## What we send

- 1 pkg chicken sausage
- garlic (use 2 large cloves)
- tomato paste (use 2 Tbsp)
- ¾ oz Parmesan <sup>1</sup>
- 1½ oz pepperoncini
- 1 plum tomato
- 1 romaine heart
- 2 ciabatta rolls <sup>2</sup>
- 1 pkg mozzarella <sup>1</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

## Tools

- grill, grill pan, or rimmed baking sheet
- small saucepan
- box grater

## Allergens

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

## Nutrition per serving

Calories 870kcal, Fat 44g, Carbs 75g, Protein 45g



### 1. Prep chicken patties

Preheat a grill or grill pan to high. Remove **chicken sausage** from casing, if necessary. Using slightly moistened hands, form sausage into two (4-inch) patties. Brush all over with **oil**.



### 2. Make tomato sauce

Peel and finely chop **1½ teaspoons garlic**. In a small saucepan, heat **1 tablespoon oil** over medium. Add 1 teaspoon of the garlic and **2 tablespoons of the tomato paste**; cook, stirring until fragrant, 1-2 minutes. Add **⅓ cup water** and bring to a boil. Reduce heat to low; simmer until reduced to ½ cup, about 1 minute. Season with **salt** and **pepper**. Remove from heat.



### 3. Prep salad

Coarsely grate **Parmesan** on the large holes of a box grater. Slice **pepperoncini**, if necessary, discarding stems. Cut **tomato** into thin wedges. Cut **romaine** into ½-inch ribbons, discarding end. In a medium bowl, whisk **remaining garlic**, **1 tablespoon vinegar**, **2 tablespoons oil**, and **a pinch each salt and pepper**. Add tomatoes and pepperoncini. Let sit until step 6.



### 4. Prep rolls & mozzarella

Split **ciabatta rolls** horizontally, if necessary, and brush cut-sides lightly with **oil**. Thinly slice **half of the mozzarella** (save rest for own use)



### 5. Grill bread & chicken

Grill **ciabatta** on medium-high, turning once or twice, until toasted, 1-3 minutes (watch closely). Transfer to plates. Add **chicken patties** to grill or grill pan and cook, turning occasionally, until charred in spots and firm to the touch, 8-10 minutes. (If you don't have a grill or grill pan, see front of the recipe card for broiler cooking instructions.)



### 6. Finish chicken & salad

Spread **1 tablespoon of tomato sauce** over **each patty**, top with **mozzarella**. Cover grill until melted, about 2 minutes. Spoon more sauce on bottom of **ciabatta**; top with patties. To the bowl with **tomatoes**, add **romaine** and **Parmesan**; toss. Season to taste with **salt** and **pepper**. Serve **salad** alongside **chicken Parm**, with **remaining sauce** for dipping. Enjoy!