



Cheater Chicken Parm Hero with Arugula Salad:

Cook a fresh meal with almost no chopping!



under 20min



2 Servings

Making dinner doesn't always have to be a big production. We're all about finding ways to make weeknight cooking fast and easy without sacrificing flavor. Here we cut the prep for this new-spin on chicken Parmesan. Pre-cooked shredded chicken breast simmers in tomato sauce, then gets piled onto toasted bread and topped with fresh mozzarella. It's the perfect lightened-up take on a classic dish, and it's ready in 20-minutes.

What we send

- 1 baguette ¹
- garlic
- ½ lb pkg shredded chicken
- ¼ oz fresh basil
- 1 pkg mozzarella ⁷
- ¾ oz piece Parmesan ⁷
- 8 oz can tomato sauce
- 3 oz arugula

What you need

- olive oil
- kosher salt & ground pepper
- sugar
- balsamic vinegar (or red wine vinegar)

Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 25g, Carbs 53g, Proteins 49g



1. Toast baguette

Preheat broiler with top rack 6-inches from heat source. Split **baguette** lengthwise, then cut in half crosswise. Drizzle cut sides with **oil** and season with **salt** and **pepper**. Transfer, oiled side up, to a rimmed baking sheet. Broil on top oven rack until golden brown, 2-3 minutes (watch closely as broilers vary).



4. Broil chicken parm

Top each piece of **toasted baguette** with **chicken-tomato sauce mixture**, then top with **mozzarella** and **Parmesan**. Broil on top oven rack until cheese is melted, about 4 minutes (watch closely).



2. Prep ingredients

Finely chop **½ teaspoon garlic**. Using your fingers or two forks, separate **shredded chicken** into bite-sized pieces. Pick **basil leaves** from stems; discard stems and tear leaves into bite-sized pieces. Thinly slice **mozzarella**. Finely grate **Parmesan**.



5. Make arugula salad

While **sandwiches** broil, transfer **arugula** to a medium bowl; add **1 teaspoon oil** and **½ teaspoon vinegar**, and toss to combine; season to taste with **salt** and **pepper**.



3. Warm chicken & sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chopped garlic** and cook, stirring, until fragrant, about 30 seconds. Carefully stir in **tomato sauce**, **shredded chicken**, **basil leaves**, and a **pinch each of sugar and pepper**. Cook until sauce is reduced by half, about 2 minutes. Season to taste with **salt** and **pepper**.



6. Finish & serve

Serve **chicken parm** with **arugula salad** alongside. Enjoy!