Chicken Caesar Sandwich:

Let's Do Lunch!

🕐 ca. 20min   🍴 2 Servings

We took a lunchtime favorite, the classic chicken caesar salad, and made it into a sandwich because, let's face it, most things could be improved by turning them into sandwiches—especially when they involve these toasty ciabatta rolls. Plus, like all other great sandwiches, this one takes almost no time to pull together. And don't be afraid to think outside the lunchbox—it's perfect for dinner too! We've got you covered!

WHAT WE SEND
- 1 pkg boneless, skinless chicken breasts
- garlic
- 2 oz pkt mayonnaise [3,6]
- ¾ oz grated Parmesan [7]
- 1 plum tomato
- 1 head little gem
- 2 ciabatta rolls [1]

WHAT YOU NEED
- kosher salt & ground pepper
- olive oil
- apple cider vinegar (or white wine vinegar)

TOOLS
- medium skillet

ALLERGENS
Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.
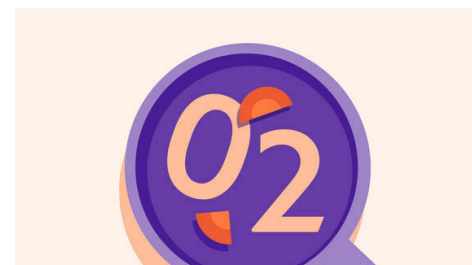
NUTRITION PER SERVING
Calories 670kcal, Fat 35g, Carbs 47g, Protein 46g

1. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken and cook until browned and cooked through, 3–4 minutes per side. Transfer to a cutting board to cool; reserve skillet for step 4.

2. Make caesar dressing
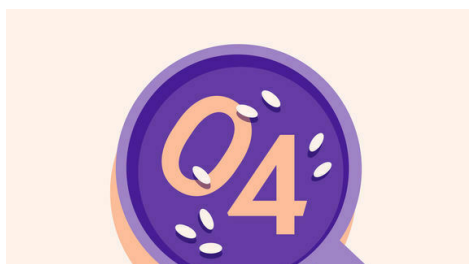
Finely chop **½ teaspoon garlic**.

In a small bowl, whisk together **chopped garlic, mayo, Parmesan, 1 teaspoon water**, and **½ teaspoon vinegar**; season to taste with **salt** and **pepper**.
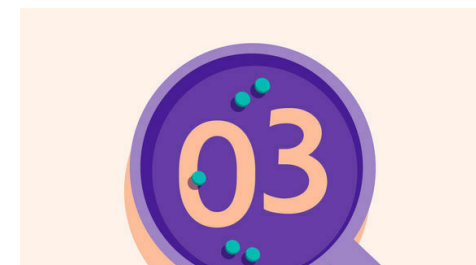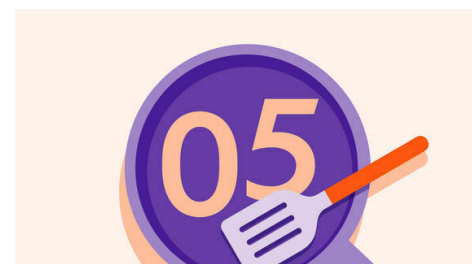
3. Prep veggies

Thinly slice **tomato**.

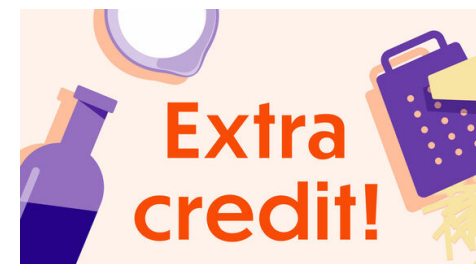Pull apart **little gem leaves**.

4. Toast ciabatta

Split **ciabatta rolls**. Toast, cut sides down, in reserved skillet until golden brown, 1–2 minutes.

5. Assemble sandwiches

Slice **chicken**, if desired. Spread **caesar dressing** on **rolls**, then layer **chicken, lettuce**, and **tomato**. Enjoy!

6. Make ahead!

Cook the chicken and prep the dressing and veggies the day before. When you're ready to eat, toast the ciabatta, assemble the sandwiches, and serve!