

# DINNERLY



**Protein  
Variety  
Pack**

## Pork Cutlets & Chicken Breast Strips:

Add an Extra Protein Option to your Box!



2 Servings

In the kitchen—you're the artist. Your spice cabinet is your color palette. Your hands are your best tools. The only thing missing—your canvas. Good news! Pork cutlets and chicken breast strips are the blank canvases of your dinner dreams. Let us send them to you, so you can channel your inner Bob Ross and create happy mealtime masterpieces. We've got your PROTEINS covered!

#### WHAT WE SEND

- 12 oz pkg pork cutlets
- ½ lb pkg chicken breast strips

#### WHAT YOU NEED

- Your choice!

#### TOOLS

- choose your own cooking adventure!

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING



##### 1. Pan roast!

Both chicken and pork cutlets do really well when seared in a hot skillet and then finished in an oven.

Make it a one-skillet meal by adding your favorite veggies. And, you can change this meal up with the simple addition of fresh herbs or flavorful spices!



##### 2. Smother 'em!

Beware! Both of these proteins can dry out quickly because they're boneless.

A hot tip for how to keep them moist on the plate is to get them swimming in some gravy. Use the pan drippings that remain in the skillet after pan searing for a flavor boost. Add a splash of wine and/or some chicken broth. Really up the ante with a squeeze of citrus or a hit of vinegar to cut the richness.



##### 3. Keep it light!

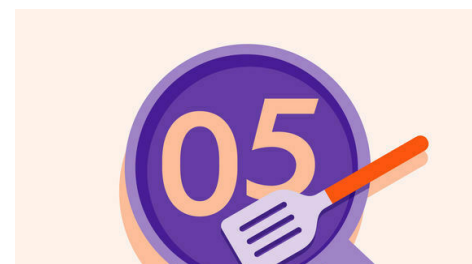
Add a dry spice rub or a marinade to your chicken strips before you grill, roast, or pan-fry them.

Then serve on top of a bed of greens and raw veggies for an easy, light solution to dinner!



##### 4. Just add chicken!

Take one of your favorite Dinnerly veggie recipes (tacos, fajitas, pastas, stir-fries, ramens, pizzas), your favorite seasonings and sauces, and just add chicken strips!



##### 5. Mixed grill!

Who says that everyone at the table needs to get one whole piece of the same type of protein? Not us!

Make a mixed grill and serve with the sliced meat. Everyone can take a little pork and a little chicken, or just the type of meat that they prefer. That way, everyone's happy!



##### 6. We're so funny!

Why did the chicken cross the playground?

To get to the other slide