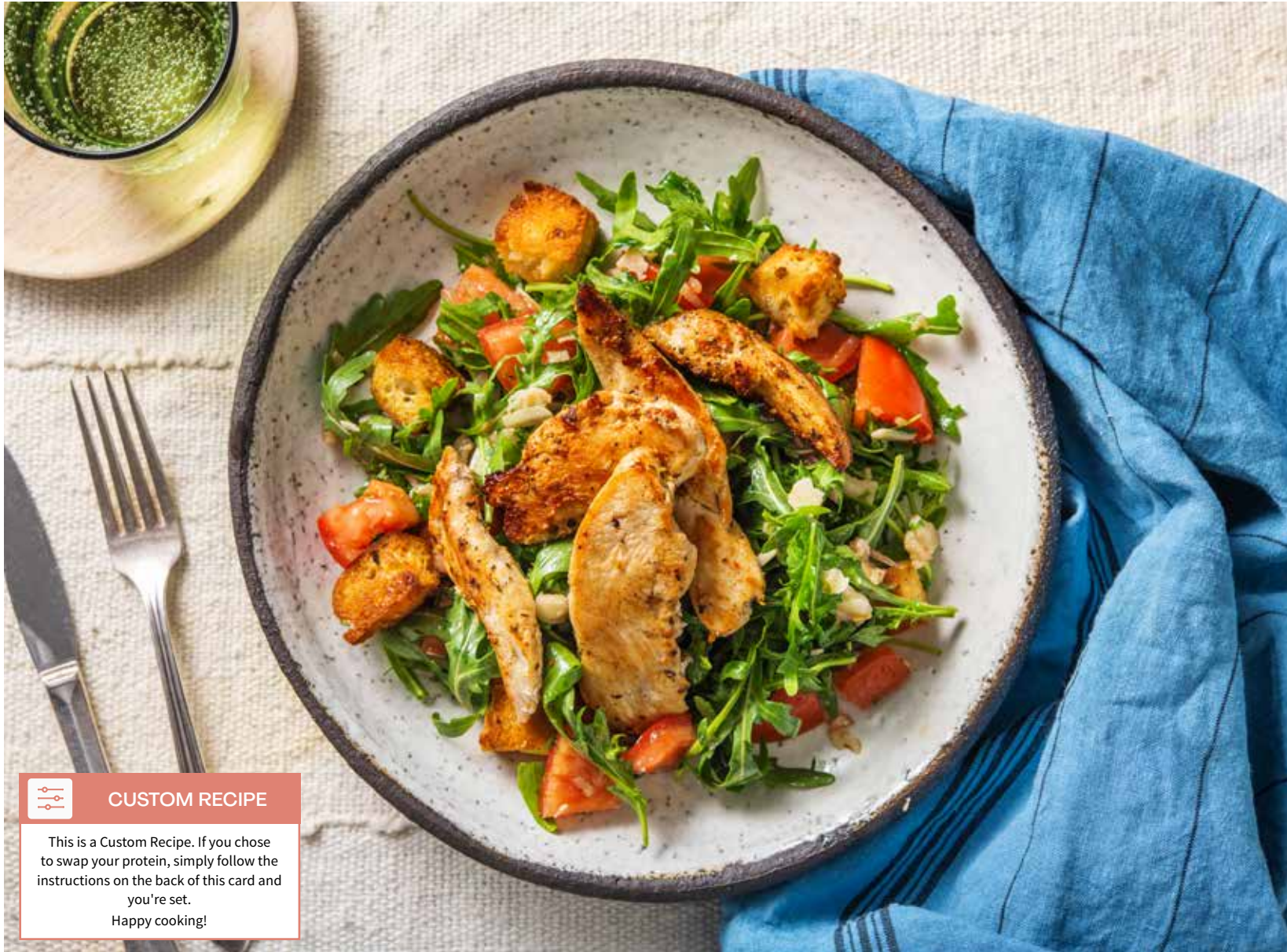




Bruschetta Chicken Salad













with Garlic Croutons and Parmesan

Family Friendly 30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

-  Chicken Tenders
-  Turkey Breast Portions
-  Roma Tomato
-  Shallot
-  Basil
-  Parmesan Cheese, shredded
-  Parsley
-  Garlic
-  Balsamic Glaze
-  Ciabatta Roll
-  Arugula and Spinach Mix
-  Italian Seasoning

HELLO PARMESAN

A satisfying combination of salty, savoury and creamy!

Start here

Before starting, wash and dry all produce.

Bust out

2 Medium bowls, large bowl, whisk, large non-stick pan, paper towels, measuring spoons

Ingredients

	2 Person	4 Person
Chicken Tenders *	340 g	680 g
Turkey Breast Portions	340 g	680 g
Roma Tomato	160 g	320 g
Shallot	50 g	100 g
Basil	7 g	14 g
Parmesan Cheese, shredded	¼ cup	½ cup
Parsley	7 g	14 g
Garlic	6 g	12 g
Balsamic Glaze	2 tbsp	4 tbsp
Ciabatta Roll	1	2
Arugula and Spinach Mix	113 g	227 g
Italian Seasoning	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Peel, then cut **shallot** into ¼-inch pieces. Cut **tomatoes** into ¼-inch pieces. Thinly slice **basil**. Finely chop **parsley**. Cut **ciabatta** into 1-inch pieces. Peel, then mince or grate **garlic**.



Cook chicken

Heat same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, flipping occasionally, until cooked through, 4-5 min.**



Prep chicken

Pat **chicken tenders** dry with paper towels. Add **chicken**, **half the Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to coat. Set aside.

CUSTOM RECIPE

If you've opted to get **turkey breasts**, cut **turkey** into 1-inch strips, then prepare and cook the **turkey** in the same way the recipe instructs you to prepare and cook the **chicken tenders**.



Make bruschetta salad

While **chicken** cooks, whisk together **balsamic glaze**, **remaining garlic**, **2 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **tomatoes**, **cROUTONS**, **arugula** and **spinach mix**, **parsley**, **basil**, **shallots** and **half the Parmesan**. Season with **salt** and **pepper**, then toss to combine.



Make croutons

Add **ciabatta**, **half the garlic**, **remaining Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to another medium bowl. Season with **salt** and **pepper**, then toss to coat. Heat a large non-stick pan over medium-high heat. When hot, add **ciabatta**. Cook, stirring occasionally, until golden-brown on all sides, 3-4 min. (**TIP:** Don't overcrowd the pan. Cook in 2 batches for 4 ppl.) Transfer **croutons** to a plate. Set aside.



Finish and serve

Cut **chicken** into bite-sized pieces. Divide **bruschetta salad** between plates, then top with **chicken**. Sprinkle **remaining Parmesan** over top.

Dinner Solved!