



# Creamy Chicken Caesar Salad











with Roasted Parmesan Broccoli

**FAMILY** 20 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Chicken Tenders
-  Ciabatta Bun
-  Baby Spinach
-  Mayonnaise
-  Sour Cream
-  Dijon Mustard
-  Lemon
-  Parmesan Cheese
-  Garlic
-  Broccoli, florets

**HELLO PARMESAN BROCCOLI**  
Cheese and broccoli combine for a zippy, crunchy bite!

## START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### Bust Out

Large Non-Stick Pan, 2 Baking Sheets, Garlic Press, Large Bowl, Aluminum Foil, Whisk, Medium Bowl, Measuring Spoons

### Ingredients

	2 Person	4 Person
Chicken Tenders	340 g	680 g
Ciabatta Bun	1	2
Baby Spinach	113 g	227 g
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Lemon	1	1
Parmesan Cheese	¼ cup	½ cup
Garlic	3 g	6 g
Broccoli, florets	227 g	454 g
Oil*		
Salt and Pepper*		

\* Pantry items

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

### 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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### 1. ROAST BROCCOLI

Cut **broccoli** into bite-sized pieces. Toss **broccoli** with **1 tbsp oil** (dbl for 4 ppl) on a foil-lined baking sheet. Season with **salt** and **pepper**. Toss with **half the Parmesan**. Roast in the **middle** of the oven, until **broccoli** is golden-brown and tender, 8-10 min.



### 4. COOK CHICKEN

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then the **chicken**. Cook, turning pieces over occasionally, until cooked through, 5-6 min. **\*\* (TIP: Don't overcrowd the pan, cook the chicken in two batches if needed, adding 1 tbsp oil per batch!)**



### 2. PREP

While the **broccoli** roasts, cut **ciabatta** into ½-inch cubes. Peel, then mince or grate the **garlic**. Toss the **ciabatta** with **1 tbsp oil** (dbl for 4 ppl) and **half the garlic** in a medium bowl. Season with **salt** and **pepper**. Set aside. Juice **half the lemon** (1 lemon for 4 ppl) into a large bowl. Cut the **remaining lemon** into wedges. Whisk the **mayo**, **sour cream**, **Dijon**, **remaining Parmesan** and **remaining garlic** into the large bowl with the **lemon juice**. Season with **pepper**. Set aside.



### 5. TOSS SALAD

Add the **roasted Parmesan broccoli** and **spinach** to the large bowl with the **dressing**. Toss to combine.



### 3. TOAST CROUTONS

Arrange the **ciabatta cubes** on another baking sheet. Toast in **top** of oven, until golden-brown, 6-8 min. **(TIP: Keep your eye on them so they don't burn!)**



### 6. FINISH AND SERVE

Divide **Caesar salad** between plates. Top with the **chicken** and **croutons**. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!