



#### In your box

- 1 Mini Baguette
- 2 Garlic Cloves
- 1 Romaine Heart
- 1 Roma Tomato
- 13 oz. Boneless Skinless Chicken Breasts
- 3 oz. Ditalini
- 1 oz. Grated Parmesan
- 1/3 cup Mayonnaise
- .34 fl. oz. White Wine Vinegar



## Ditalini Chicken Caesar Salad

with Parmesan croutons

NUTRITION per serving—Calories: 926, Carbohydrates: 75g, Fat: 43g, Protein: 57g, Sodium: 1699mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**5 days**

Difficulty Level   
**Easy**

Spice Level   
**Not Spicy**

## You will need

Olive Oil, Salt, Pepper, Cooking Spray

Small Pot, Baking Sheet, Colander, Medium Non-Stick Pan, Mixing Bowl

## Before you cook

*Take a minute to read through the recipe before you start—we promise it will be time well spent!*

- Preheat oven to **400 degrees**
- Bring 4 cups **water** and 1 tsp. **salt** to a boil in a small pot
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **Parmesan**



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### Prepare the Ingredients

- Halve **baguette** and cut into  $\frac{3}{4}$ " cubes.
- Mince **garlic**.
- Hold **romaine heart** at root end and chop coarsely.
- Halve **tomato** lengthwise and slice halves into half-moons.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and  $\frac{1}{4}$  tsp. **pepper**.



2

### Cook the Pasta

- Add **pasta** to boiling water and stir occasionally until tender, 11-13 minutes.
- Drain pasta in a colander, running under cold water to cool. Set aside.
- While pasta cooks, cook chicken.



3

### Cook the Chicken

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat.
- Add **chicken** to hot pan and cook until well-browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove chicken to a cutting board. Rest at least 5 minutes, then cut into  $\frac{1}{2}$ " slices.
- While chicken rests, bake croutons.



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### Make the Croutons

- Place **baguette cubes** on prepared baking sheet and toss with 1 tsp. **olive oil**. Season with a pinch of **salt** and **pepper**.
- Spread into a single layer. Bake until golden brown, 10-12 minutes.
- Sprinkle baked croutons with a pinch of **Parmesan** (reserve remaining for dressing and garnish).



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### Make Salad and Finish Dish

- In a mixing bowl, combine **mayonnaise**, **garlic**, **white wine vinegar**, half the remaining **Parmesan** (reserve remaining for garnish),  $\frac{1}{4}$  cup **water**, and a pinch of **pepper**.
- Add **romaine**, **tomato**, **croutons**, and cooked **pasta** to dressing and combine. *Alternatively, serve dressing on side to control amount.*
- Plate dish as pictured on front of card, garnishing with remaining Parmesan. Bon appétit!