



# CHICKEN COTOLETTA SUPREMA SUBS

with Prosciutto, Fresh Mozzarella & Balsamic Dressed Arugula

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Tomato



½ Cup(s) | 1 Cup(s)  
Panko  
Breadcrumbs  
Contains: Wheat



1 TBSP | 2 TBSP  
Italian Seasoning



10 oz | 20 oz  
Chicken Cutlets



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



4 oz | 8 oz  
Fresh Mozzarella  
Contains: Milk



5 tsp | 5 tsp  
Balsamic Vinegar



2 oz | 4 oz  
Arugula



2 | 4  
Demi-Baguettes  
Contains: Soy, Wheat



2 oz | 4 oz  
Prosciutto



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HELLO

## COTOLETTA

An Italian-style breaded cutlet that's perfect  
for crispy sandwiches

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 910



## IN A CRUNCH

Make sure to space the coated chicken cutlets apart in a single layer once they hit the hot oil. This will help them crisp up to golden-brown perfection.

## BUST OUT

- Paper towels
- Plastic wrap
- Mallet
- Large pan
- Medium bowl
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (2 TBSP | 2 TBSP)
- Olive oil (1 tsp | 1 tsp)

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

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### 1 START PREP

- Wash and dry produce.
- Halve **tomato** lengthwise; thinly slice crosswise into half-moons. Season all over with **salt** and **pepper**.
- In a shallow dish, combine **panko** and **Italian Seasoning**.



### 2 COAT CHICKEN

- Pat **chicken\*** dry with paper towels; place between two large pieces of plastic wrap. Pound with a mallet or rolling pin until about ½ inch thick. Season all over with **salt** and **pepper**.
- Brush chicken all over with **sour cream**. Working one piece at a time, press chicken into **seasoned panko** until fully coated on both sides.



### 3 COOK CHICKEN

- Heat a **½-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat. Once oil is shimmering and hot enough that a **pinch of panko** sizzles when added to the pan, add **coated chicken** in a single layer. Cook until panko is golden brown and chicken is cooked through, 3-5 minutes per side (**for 4 servings, you may need to work in batches**).
- Transfer to a paper-towel-lined plate and immediately season with **salt**.



### 4 FINISH PREP & TOSS SALAD

- While chicken cooks, thinly slice **mozzarella** into rounds.
- In a medium bowl, whisk together **½ TBSP vinegar** (1 TBSP for 4 servings) and a **drizzle of olive oil**; season with **salt** and **pepper**. (**Save remaining vinegar for another use.**)
- Add **arugula** and **half the tomato** to bowl with **dressing**; toss to combine.



### 5 ASSEMBLE SUBS

- Slice **baguettes** lengthwise, stopping before you cut all the way through. Toast until golden brown.
- Fill baguettes with **chicken**, **mozzarella**, **prosciutto**, and **remaining tomato**.
- Halve **subs** on a diagonal.



### 6 SERVE

- Divide **subs** and **salad** between plates. Serve.

\*Poultry is fully cooked when internal temperature reaches 165°.