

INGREDIENTS

2 PERSON | 4 PERSON





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



Fresh Mozzarella Contains: Milk



5 tsp | 5 tsp Balsamic Vinegar



2 oz | 4 oz Arugula

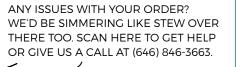


2 | 4 Demi-Baguettes Contains: Soy, Wheat



2 oz | 4 oz Prosciutto





HELLO

COTOLETTA

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

CHICKEN COTOLETTA SUPREMA SUBS

with Prosciutto, Fresh Mozzarella & Balsamic Dressed Arugula



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
- · Large pan
- Plastic wrap
- Medium bowl
- Mallet
- 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.

HOW WAS YOUR MEAL?



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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 mediumhigh 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
 1/2 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.