



DINNERLY



Grilled Chicken Sandwich with Garlicky Cucumber Salad

 20-30min  4 Servings

We've double-downed on this grilled chicken sandwich by adding some jammy grilled tomatoes. Crunchy cukes get some 1-on-1 time with the garlic before getting tossed with vinegar & oil to make for a pretty slamming side that resembles a quick-pickle. We recommend adding some of those cukes to the sandwich and dipping the sandwich in the dressing as you eat. You won't regret it. We've got you cov...

WHAT WE SEND

- garlic
- Persian cucumber
- boneless, skinless chicken breasts
- plum tomatoes
- white wine vinegar

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 413.0kcal, Fat 17.8g, Proteins 35.7g, Carbs 26.3g



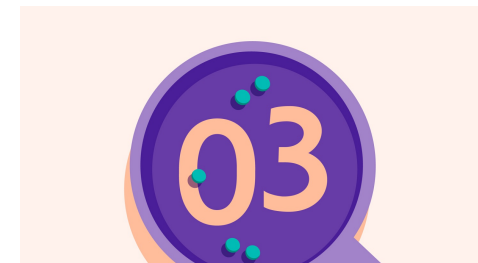
1. Start cucumber salad

Peel **3 large garlic cloves**; **finely chop 2**, leave third clove whole. Trim ends from **cucumbers**, then thinly slice on an angle. In a medium bowl, combine cucumbers, chopped garlic, and $\frac{1}{2}$ **teaspoon salt**. Set aside and stir occasionally until step 5.



2. Prep ingredients

Cut **tomato** crosswise into $\frac{1}{2}$ -inch thick slices, brush all over with **oil**, and season with **salt** and **pepper**. Pat **chicken** dry, pound to an even $\frac{1}{2}$ -inch thickness, if necessary. Rub with oil, and season all over with salt and pepper. Cut **cheese** in half horizontally.



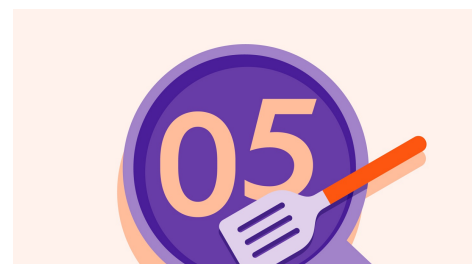
3. Toast bread

Heat grill or grill pan over medium-high. Brush **bread** all over with **oil**. Grill bread on both sides until toasted, in batches if necessary, about 2 minutes per side. Remove from grill and rub all over with **whole garlic clove**. Add **tomatoes** to grill.



4. Grill tomatoes & chicken

Grill **tomatoes** until softened and charred, 2-3 minutes per side, remove from grill. Grill **chicken** until browned and almost cooked through, 3-4 minutes. Flip **chicken**, top with tomatoes and **cheese**, and grill, covered (with a lid that has enough height, like an inverted skillet, so cheese doesn't stick) until cooked through and cheese is melted, 2-3 minutes.



5. Finish & serve

Top **4 slices of bread** with **chicken**, **drizzle all over with olive oil**, and top with **remaining bread**. Toss **cucumbers** with **white wine vinegar** and **2 tablespoons oil**; season to taste with **salt** and **pepper**. Serve **sandwiches** with **cucumber salad** alongside. Enjoy!



6. Take it to the next level

Pile this sandwich high with onions any way you like them - raw, slowly caramelized in a skillet, or simply grilled alongside the tomatoes in step 4.