



Grilled Chicken Sandwich

with Caper Mayo & Arugula Salad



30-40min



4 Servings

Sometimes a sandwich can be so substantial that it becomes dinner. This is that sandwich. The chicken absorbs the flavors of a lemony-garlic-rosemary marinade before getting grilled. The caper mayo—creamy and briny thanks to the chopped capers—does double duty as a sandwich sauce and extra layer of flavor in the dressing. Peppery arugula on the side is the perfect accompaniment. Cook, relax, an...

What we send

- baby arugula
- fresh rosemary
- garlic
- lemon
- breast, boneless, skinless chicken breasts
- plum tomatoes

What you need

Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

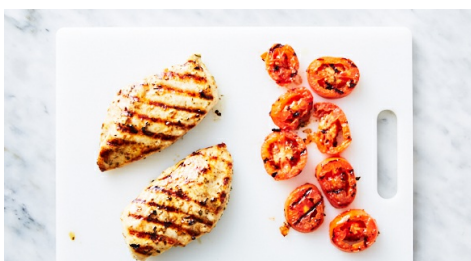
Nutrition per serving

Calories 687kcal, Fat 44g, Carbs 27g, Proteins 43g



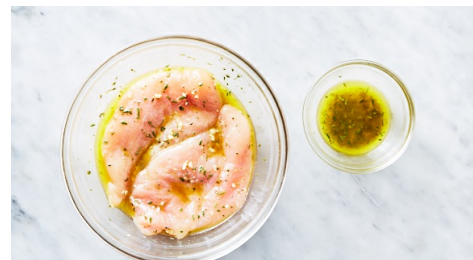
1. Prep ingredients

Zest **lemon**, then squeeze **2 tablespoons juice**, keeping them separate. Peel and finely chop **1 large clove garlic**. Finely chop **½ of the rosemary leaves** (save rest for own use). Roughly chop **capers**. Cut **tomatoes** into ½-inch slices. Drizzle with **olive oil** and season with **salt** and **pepper**.



4. Grill

Heat a grill or grill pan over medium-high. Add **chicken** and grill on one side until lightly charred and almost completely cooked through, 6-7 minutes. Flip chicken, cook until just done, 1-2 minutes. Grill **tomatoes**, about 3 minutes on 1 side, flip, then 1 more minute on the other side.



2. Marinate chicken

In a large bowl, combine **chopped rosemary and garlic**, **1 tablespoon lemon juice**, **⅓ cup olive oil**, **¾ teaspoon salt**, and **a few grinds pepper**. Transfer **2 tablespoons marinade** to a large bowl for step 3. If necessary, pound **chicken** to an even ½-inch thickness. Add to medium bowl with **remaining marinade** and toss to coat. Let sit for 5-10 minutes.



5. Toast bread

Place **4 slices of bread** on a rimmed baking sheet and lightly brush 1 side of each with **oil**. Broil until crisp on one side, 1-2 minutes (watch closely as ovens vary). Repeat with **remaining 4 slices**.



3. Make mayo & dressing




Meanwhile, preheat broiler with top rack 6 inches from heat source. In a small bowl, combine **mayonnaise**, **chopped capers**, **lemon zest**, and **remaining lemon juice**. Season to taste with **salt** and **pepper**. Stir **2 tablespoons caper mayo** into the **2** tablespoons reserved marinade to make the **dressing**.



6. Assemble & serve

Toss **arugula** with **dressing**. Spread 4 untoasted sides of bread with **caper mayo**. Top each with **grilled chicken** (halving if necessary), **tomato**, and **a handful of dressed arugula**. Top with **remaining bread slices**, toasted side-out, cut in half, and serve **remaining salad** alongside. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**