

# DINNERLY



## Summery Chicken Panzanella with Zucchini, Capers & Lemon

 20-30min  4 Servings

It's pretty cool when you can cook a whole meal using nothing but the grill—clean up is a piece of cake. So, for this dinner, we didn't stop at the chicken, we put the whole shabang on there, including the bread for the panzanella salad. Grilled zucchini hangs out in a lemony, garlicky dressing for a while before getting tossed with briny capers and pieces of grilled bread. You're gonna like th...

#### WHAT WE SEND

- lemon
- zucchini
- garlic
- boneless skinless chicken breast
- smoked paprika

#### WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

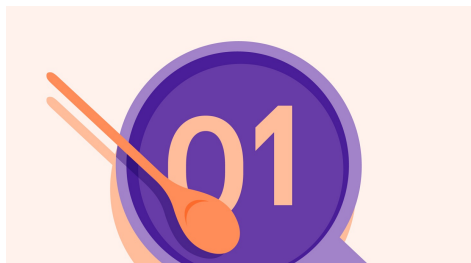
#### TOOLS

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 431.0kcal, Fat 23.8g, Proteins 30.6g, Carbs 25.3g



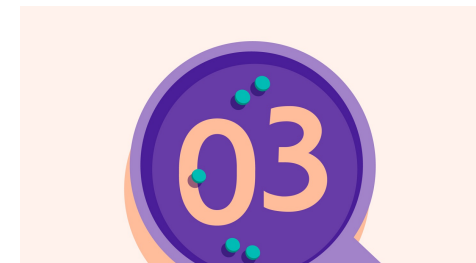
#### 1. Prep ingredients

Trim stem ends from **zucchini** and quarter, lengthwise. Peel **2 large cloves garlic**; finely chop 1, reserve 2nd clove. Roughly chop **capers**. Slice **ciabatta** into thirds. In a large bowl, finely grate **1 teaspoon lemon zest** and squeeze **3 tablespoons lemon juice**. Whisk in **chopped garlic** and **1/3 cup oil**. Transfer **2 tablespoons dressing** to a small bowl for step 5.



#### 2. Grill zucchini

Heat a grill or grill pan over high. Toss **zucchini** with **1 tablespoon oil**, **1 teaspoon salt**, and **a few generous grinds pepper**. Grill zucchini, covered, over medium-high, until charred on the outside and crisp-tender, about 10 minutes, turning occasionally. Remove from grill, cut into 2-inch pieces, and add to large bowl with dressing.



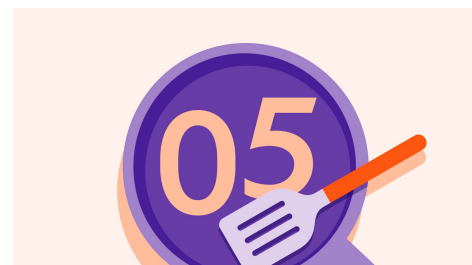
#### 3. Grill chicken

Meanwhile, pat **chicken** dry. Rub and season all over with **oil**, **smoked paprika**, and **1 teaspoon salt**. Grill on medium-high, 1-2 minutes per side, or until chicken is cooked through and lightly charred.



#### 4. Grill bread

Brush **ciabatta slices** with **olive oil** on both sides and season with **salt** and **pepper**. Grill until well charred and crisp, 1-2 minutes per side. Remove from grill and rub with **whole garlic clove**. Tear bread into 2-inch pieces.



#### 5. Finish & serve

Add **capers** and **bread** to large bowl with **zucchini** and **dressing**. Toss to combine and season to taste with **salt** and **pepper**. Serve **chicken** with **panzanella salad** alongside; spoon reserved **dressing** over **chicken**. Enjoy!



#### 6. Switch it up!

Turn this meal into an open-faced sandwich by keeping the grilled zucchini and ciabatta slices whole. Then, on each ciabatta half, layer up a piece of grilled chicken, slices of zucchini, and capers. Spoon the dressing over top! Attack it with a fork and knife!