



CHICKEN
MILANESE

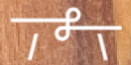


TABLE & TWINE

Chicken



Contains Gluten
& Dairy

Velouté



Contains Gluten
& Dairy

Tomatoes



Cheese



Contains Dairy

Fennel



Red Wine
Vinaigrette



STEP 1

Preheat oven to 425°F [400°F for convection oven]. Unwrap brown parchment paper and lay flat on a baking sheet. Remove chicken from plastic and place on parchment paper. Place in hot oven for 10-15 minutes or until chicken reaches an internal temperature of 165°F.

STEP 2

When the chicken is nearly finished, toss arugula, grape tomatoes, pickled fennel and mozzarella in red wine vinaigrette and transfer to your preferred serving dish.

STEP 3

Transfer chicken velouté to a microwave-safe dish and microwave on high for 30-60 seconds, stirring after 30 seconds.

STEP 4

Plate heated chicken next to the cold arugula salad and drizzle chicken velouté over top the chicken. Serve immediately.