



## Mo'Rub Grilled Romaine and Ramen Club Chicken Scallopini

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### Ingredients:

#### Grilled Romaine:

- 1 head romaine lettuce, outer leaves trimmed, halved
- 2 tablespoon olive oil, divided
- 2 teaspoons Mo'Rub
- 1 cup diced day-old bread
- ½ cup ranch dressing
- 1 tablespoon Mo'Rub
- Fresh vegetables

#### Chicken Scallopini:

- 2-6 oz chicken breasts, cut into 2 filets and flattened
- 1/3 cup all-purpose flour
- 2 tablespoons Mo'Rub
- 1 tablespoon olive oil plus more if needed
- ½ cup vegetable broth
- Juice of 2 lemons
- 1 ½ tablespoons butter
- 2 teaspoons to 1 tablespoon Ramen Club chili oil
- Cilantro for garnish

### Instructions:

#### For Romaine:

1. Heat a grill or grill pan to medium high heat
2. Rub 1 tablespoon olive oil thoroughly over romaine and sprinkle with Mo'Rub
3. Grill lettuce cut side down 1-2 minutes until lightly charred. Remove and let cool.
4. While lettuce cools, add remaining olive oil to pan over medium heat. Add cubed bread and toss to coat. Continue cooking, stirring often until bread is toasty. Sprinkle with Mo'Rub.
5. Combine ranch dressing and Mo'Rub.
6. Chop romaine and drizzle with ranch dressing. Sprinkle with croutons and top with desired fresh vegetables.

#### For Chicken:

1. Heat large skillet over medium heat.
2. Combine flour and Mo'Rub and dredge chicken in mixture.
3. Add olive oil to skillet and gently add chicken.
4. Cook 2 minutes until golden brown and flip. Cook additional 1-2 minutes until internal temp reaches 165°F.
5. Pour in stock and gently scrape any burned-on bits from bottom of pan.





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6. Continue cooking until reduced by half. Add lemon juice and chili oil. Continue cooking for 2 minutes.
7. Remove from heat and add butter. Stir to incorporate then pour over chicken.
8. Garnish with chopped cilantro.

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