



Sweet Chili Chicken Sandwiches

with Ranch and Side Salad

Spicy

20 Minutes

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Swap



Chicken Thighs +
280 g | 560 g

Swap



Chicken Breasts +
2 | 4



Chicken Breast Tenders +
310 g | 620 g



Artisan Bun
2 | 4



Spring Mix
56 g | 113 g



Sweet Chili Sauce
4 tbsp | 8 tbsp



Ranch Dressing
4 tbsp | 8 tbsp



Zesty Garlic Blend
7 g | 14 g



Croutons
28 g | 56 g



Carrot, julienned
56 g | 113 g



White Wine Vinegar
½ tbsp | 1 tbsp



Allergens **Hey home cooks!** Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities **56 g** | **113 g**
2-serving | 4-serving



Pantry items | Butter, oil, salt, pepper, sugar

Cooking utensils | Aluminum foil, baking sheet, large bowl, measuring spoons, paper towels, silicone brush, whisk

1



Prep chicken

🔄 Swap | **Chicken Thighs**

🔄 Swap | **Chicken Breasts**

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Line a baking sheet with foil.
- Pat **chicken breast tenders** dry with paper towels.
- To the prepared baking sheet, add **chicken breast tenders, Zesty Garlic Blend** and **1 tbsp** (2 tbsp) **oil**.
- Season with **salt** and **pepper**, then toss to coat. Arrange in a single layer.

4



Make salad

- To a large bowl, add **half the vinegar** (use all for 4 servings), **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then whisk to combine.
- To the bowl, add **carrots** and **spring mix**.

2



Roast chicken

- Roast **chicken** in the **middle** of the oven for 10 min, then drizzle **sweet chili sauce** over top.
- Return to the **middle** of the oven and roast for 4-6 min, until cooked through.**

5



Finish and serve

- Toss **salad** to combine.
- Spread **ranch** onto **top** and **bottom buns**, then stack with **some salad** and **chicken**.
- Spoon over **any remaining sauce** from the baking sheet. Close with **top buns**.
- Divide **sandwiches** and **remaining salad** between plates.
- Top **salad** with **croutons**.

3



Toast buns

- In the microwave, heat **1 tbsp** (2 tbsp) **butter** for 30 sec, until melted. Season with **salt** and **pepper**.
- Halve **buns**.
- Brush **melted butter** onto cut sides of **buns**.
- Place **buns** directly to the **top** rack of the oven, cut-side up. Toast for 3-4 min, until golden. (**TIP:** Keep your eye on them so they don't burn!)

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1 | Prep chicken

🔄 Swap | **Chicken Thighs**

If you've opted to get **chicken thighs**, cut into 1-inch-wide strips, then prep and cook in the same way the recipe instructs you to prep and cook **chicken breast tenders**.

1 | Prep chicken

🔄 Swap | **Chicken Breasts**

If you've opted to get **chicken breasts**, cut into 1-inch wide strips, then prep and cook in the same way the recipe instructs you to prep and cook **chicken breast tenders**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 165°F.