



BBQ Chicken and Mushroom Melts

with Honey-Dijon Dressed Greens

Discovery

25 Minutes



Chicken Thighs/Legs



BBQ Seasoning



Brioche Bun



Mushrooms



Monterey Jack
Cheese, shredded



Honey



Dijon Mustard



Spring Mix



White Wine Vinegar



Pepitas

HELLO PEPITAS

Add to soups and salads for extra crunch!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 baking sheets, measuring spoons, large bowl, parchment paper, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs/Legs ♦	260 g ***	520 g ***
BBQ Seasoning	1 tbsp	2 tbsp
Brioche Bun	2	4
Mushrooms	113 g	227 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Honey	1 tbsp	2 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Spring Mix	113 g	227 g
White Wine Vinegar	1 tbsp	2 tbsp
Pepitas	28 g	56 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

*** Minimum weight on chicken

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Thinly slice **mushrooms**. Pat **chicken** dry with paper towels. Season with **salt** and **pepper**, then sprinkle **BBQ Seasoning** over top.



Make vinaigrette

While **mushrooms** cook, whisk together **Dijon**, **honey**, **vinegar** and **2 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**.



Sear chicken

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear, until **chicken** is golden-brown, 3-4 min per side. Transfer to a parchment-lined baking sheet. Bake in the **middle** of the oven until golden-brown and cooked through, 6-8 min.** Carefully wipe pan clean.



Melt cheese and toast buns

When **chicken** is done, top with **mushrooms**, then **cheese**. Bake in the **middle** of the oven, until **cheese** melts, 3-4 min. While **cheese** melts, **halve buns**, then arrange on another baking sheet, cut-side up. Toast in the **top** of the oven, until golden brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Cook mushrooms

Heat the same pan over medium-high. Add **1 tbsp butter**, then swirl to melt. Add **mushrooms**. Cook, stirring occasionally, until golden-brown, 3-4 min. Season with **salt** and **pepper**.



Finish and serve

Add **spring mix** to the bowl with **vinaigrette**. Toss to combine. Top **bottom buns** with some **salad greens**, then **chicken** and **top buns**. Serve **chicken mushroom melts** with **salad** alongside. Sprinkle **pepitas** over **salad**.

Dinner Solved!