



# BBQ Chicken Sandwiches

with Potato Coins and Chive Ranch

Quick

25 Minutes



Chicken Thighs



Chicken Breasts



Russet Potato



Artisan Bun



Spring Mix



Chives



BBQ Sauce



Ranch Dressing



White Wine Vinegar



Seasoned Salt

## CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO CHIVES

Add a delicate onion flavour to the ranch dressing with this bright green herb!

## Start here

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

## Bust out

2 Baking sheets, measuring spoons, aluminum foil, large bowl, parchment paper, small bowl, whisk, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Russet Potato	460 g	920 g
Artisan Bun	2	4
Spring Mix	56 g	113 g
Chives	7 g	7 g
BBQ Sauce	4 tbsp	8 tbsp
Ranch Dressing	6 tbsp	12 tbsp
White Wine Vinegar	½ tsp	1 tsp
Seasoned Salt	½ tsp	1 tsp
Sugar*	¾ tsp	1 ½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

♦ 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 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.*

## Contact

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## 1 Prep and roast potato coins

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, **half the seasoned salt** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 18-22 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



## 4 Toast buns

- Halve **buns**.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



## 2 Prep and roast chicken

- Meanwhile, pat **chicken** dry with paper towels.
- Add **chicken**, **remaining seasoned salt** and **½ tbsp oil** (dbl both for 4 ppl) to a foil-lined baking sheet. Season with **pepper**, then toss to coat. Arrange in a single layer.
- Roast **chicken** in the **top** of the oven for 12 min, then carefully remove the sheet from the oven and drizzle **BBQ sauce** over tops of **chicken**.
- Return **chicken** to the oven and roast until cooked through, 4-6 min. \*\*

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



## 5 Make salad

- Add **½ tbsp vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix** and **remaining chives**, then toss to combine.



## 3 Make chive ranch

- Meanwhile, thinly slice **chives**.
- Add **ranch dressing**, **half the chives** and **¼ tsp sugar** (dbl for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine.



## 6 Finish and serve

- Slice **chicken**.
- Spread **some chive ranch** on **top buns**. Stack **chicken** and **some salad** on **bottom buns**. Close with **top buns**.
- Divide **chicken sandwiches**, **potato coins** and **remaining salad** between plates.
- Serve **remaining chive ranch** alongside for dipping.

## Dinner Solved!