



# Buffalo Chicken Sammies

with Matchstick Oven Fries

Spicy

30 Minutes



Chicken Tenders



Chicken Breasts



Artisan Buns



Dill Pickle, sliced



Russet Potato



Mayonnaise



Hot Sauce



Dill-Garlic Spice Blend



Spring Mix

### 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 BUFFALO SAUCE

Hot sauce and butter combine for a pub night classic!

## Start here

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

## Bust out

2 Baking sheets, measuring spoons, parchment paper, 2 small bowls, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Tenders ♦	310 g	620 g
Chicken Breasts ♦	2	4
Artisan Bun	2	4
Dill Pickle, sliced	90 ml	90 ml
Russet Potato	460 g	920 g
Mayonnaise	4 tbsp	8 tbsp
Hot Sauce 🌶️	1 tbsp	2 tbsp
Dill-Garlic Spice Blend	½ tsp	1 tsp
Spring Mix	28 g	56 g
Unsalted Butter*	3 tbsp	6 tbsp
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.*

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## Roast fries

- Cut **potatoes** into ¼-inch-thick matchstick fries.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown and tender, 22-24 min.



## Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then **chicken**. Cook, flipping occasionally, until **chicken** is cooked through, 5-6 min.\*\*



## Prep

- Meanwhile, drain, then roughly chop **pickles**.
- Pat **chicken** dry with paper towels. Season with **salt** and **pepper**.

If you've opted to get **chicken breasts**, carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½ inch intact on the other end. Open up **chicken** like a book, then season and cook it in the same way the recipe instructs you to season and cook the **chicken tenders**.



## Coat chicken and toast buns

- Remove the pan from heat, then add **half the hot sauce** (use all for 4 ppl) and **1 tbsp butter** (dbl for 4 ppl). Flip **chicken** until coated, 1 min.
- Halve **buns**, then arrange on another unlined baking sheet, cut-side up.
- Toast in the **top** of the oven until golden-brown, 5-6 min. (**TIP**: Keep an eye on on buns so they don't burn!)



## Mix condiments

- Add **half the Dill-Garlic Spice Blend** (use all for 4 ppl) and **half the mayo** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Combine **pickles** and **remaining mayo** in another small bowl.



## Finish and serve

- Spread **pickle mayo** over **bottom buns**, then stack with **spring mix** and **Buffalo chicken**. Close with **top buns**.
- Divide **sammies** and **fries** between plates.
- Serve **dill-garlic mayo** alongside for dipping.

## Dinner Solved!