



Buffalo Chicken Sandwiches

with Ranch, Slaw and Fries

Spicy

30 Minutes



Chicken Thighs



Chicken Breasts



All-Purpose Flour



Hot Sauce



Chicken Salt



Russet Potato



Coleslaw Cabbage Mix



Ranch Dressing



Artisan Bun

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 HOT SAUCE

This low calorie condiment is the perfect way to kick your meal up a notch!

Start here

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

Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: 1 tbsp
- Medium: 2 tbsp
- Spicy: 3 tbsp
- Extra-spicy: 4 tbsp

Bust out

Baking sheet, medium bowl, measuring spoons, large bowl, parchment paper, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
All-Purpose Flour	2 tbsp	4 tbsp
Hot Sauce 🌶️	2 tbsp	4 tbsp
Chicken Salt	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Coleslaw Cabbage Mix	170 g	340 g
Ranch Dressing	4 tbsp	8 tbsp
Artisan Bun	2	4
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 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.

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Bake fries

Cut **potatoes** in half lengthwise, then cut into ½-inch slices. Add **potatoes** 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 **chicken salt** and **pepper**, then toss to coat. Bake in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)



Toast buns

Halve **buns**, then arrange on the baking sheet with **fries**, cut-side up. Toast in the **middle** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Cook chicken

Meanwhile, add **flour** and **1 tsp salt** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then stir to combine. Pat **chicken** dry with paper towels. Add **chicken** to **flour mixture**, then toss to coat. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry until golden-brown and cooked through, 4-6 min per side.**

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 prepare and cook it in the same way the recipe instructs you to prepare and cook the **chicken thighs**, decreasing the cook time to 3-4 min per side.**



Finish chicken

When **chicken** is cooked through, remove the pan from heat. Add **2 tbsp butter** (dbl for 4 ppl) and **2 tbsp hot sauce** to the pan. (**NOTE:** Reference heat guide.) Toss **chicken** to coat.



Make slaw

Meanwhile, whisk together **half the ranch dressing** and **1 tsp sugar** (dbl for 4 ppl) in a large bowl. Add **coleslaw cabbage mix**. Season with **salt** and **pepper**, to taste, then toss to coat.



Finish and serve

Spread **remaining ranch dressing** on **buns**. Stack **some slaw** and **chicken** on **bottom buns**. Close with **top buns**. Divide **sandwiches**, **fries** and **any remaining slaw** between plates.

Dinner Solved!