



Buffalo Chicken Sandwiches

with Ranch, Slaw and Chunky Fries

Spicy

30 Minutes



Chicken Thighs



Chicken Breasts



All-Purpose Flour



Hot Sauce



Chicken Salt



Russet Potato



Coleslaw Cabbage Mix



Mayonnaise



Artisan Bun



Dill-Garlic Spice Blend



White Wine Vinegar

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.

Bust out

2 Baking sheets, 2 medium bowls, measuring spoons, large bowl, parchment paper, small bowl, 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
Mayonnaise	4 tbsp	8 tbsp
Artisan Bun	2	4
Dill-Garlic Spice Blend	1 tsp	2 tsp
White Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 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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Roast fries

- Halve **potatoes** lengthwise, then cut into ½-inch wedges.
- 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.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Toast buns

- When **fries** are almost done, 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-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry until golden-brown, 2-3 min per side.
- Transfer **chicken** to another parchment-lined baking sheet. Roast in the **bottom** of the oven until cooked through, 8-10 min.**

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 thighs**.



Finish chicken

- Add **cooked chicken**, **1 tbsp butter** (dbl for 4 ppl) and **hot sauce** to another medium bowl.
- Season with **salt**, then gently toss to coat.



Make ranch and slaw

- Meanwhile, whisk together **mayo**, **vinegar**, **Dill-Garlic Spice Blend** and **1 tsp sugar** (dbl for 4 ppl) in a small bowl (**NOTE:** This is your ranch.)
- Add **coleslaw cabbage mix** and **2 tbsp ranch** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to coat.



Finish and serve

- Spread **remaining ranch** 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!