

Buffalo Chicken Sammies

with Matchstick Oven Fries

Spicy 30 Minutes



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

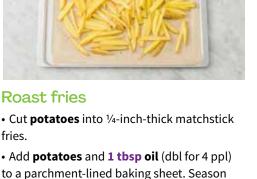
** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

 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.



1

4

- 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.



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 goldenbrown, 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!

Contact Call us | (855) 272-7002 HelloFresh.ca



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