



Crispy Skinned Chicken Dinner

with Gravy and Pull-Apart Bread

SPECIAL

SPICY

45 Minutes



Spatchcock Chicken



Russet Potato



Coleslaw Cabbage Mix



Artisan Roll



BBQ Seasoning



Mayonnaise



Chicken Broth Concentrate



Cornstarch



Parsley



White Wine Vinegar



Garlic



Mozzarella Cheese, shredded



Chives

HELLO BBQ CHICKEN

Bring the taste of BBQ season into your kitchen with this rotisserie inspired dish

Start Strong

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

Bust Out

2 Baking Sheets, Measuring Cups, Measuring Spoons, Medium Pot, Paper Towels, Parchment Paper, Serrated Knife, Silicone Brush, Small Bowl, Whisk, Medium Bowl, Garlic Press

Ingredients

	2 Person	4 Person
Spatchcock Chicken	½	1
Russet Potato	460 g	920 g
Coleslaw Cabbage Mix	170 g	340 g
Artisan Roll	2	2
BBQ Seasoning 🍷	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Chicken Broth Concentrate	2	4
Cornstarch	1 tbsp	2 tbsp
Parsley	7 g	14 g
White Wine Vinegar	2 tbsp	4 tbsp
Garlic	6 g	12 g
Mozzarella Cheese, shredded	¼ cup	½ cup
Chives	7 g	14 g
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1. COOK CHICKEN

Pat **chicken** dry with paper towels. Sprinkle over **half the BBQ seasoning**. Season with **salt** and **pepper**. Transfer **chicken** to a parchment-lined baking sheet. Drizzle over **1 tbsp oil** (dbl for 4 ppl). Roast in **top** of oven, until **chicken** is golden-brown and cooked through, 35-40 min (45-50 min for 4 ppl). **



4. MAKE GRAVY

Heat a medium pot over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **garlic** and **half the chives**. Cook, stirring often, until fragrant, 1 min. Add **cornstarch mixture**. Cook, stirring often, until slightly thickened, 4-6 min. Cover with a lid to keep warm. Set aside.



2. ROAST POTATO WEDGES

While **chicken** cooks, cut **potatoes** into ½-inch wide wedges. Toss **potatoes** and **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



5. MAKE & BAKE BREAD

Using a serrated (bread) knife, make 8 cuts width-wise, across **rolls**, leaving ¼-inch intact at the bottom. Brush **½ tbsp oil** over **each roll**, then stuff **each cut** with **cheese** and **remaining chives**. Season with **salt** and **pepper**. Transfer to the baking sheet with **potato wedges**. Bake in **top** of oven, until **cheese** melts and **rolls** are warmed through, 4-5 min.



3. ASSEMBLE SLAW & MAKE CORNSTARCH MIX

While **potatoes** roast, thinly slice **chives**. Roughly chop **parsley**. Peel, then mince or grate **garlic**. Add **coleslaw**, **mayo**, **vinegar**, **half the parsley** and **½ tsp sugar** (dbl for 4 ppl) in a medium bowl. Season with **salt** and **pepper**. Toss together. Set aside. Whisk together **cornstarch**, **broth concentrates**, **remaining BBQ seasoning** and **1 cup water** (dbl for 4 ppl) in a small bowl.



6. FINISH AND SERVE

Carve **chicken**. Add any **chicken juices** to the pot with **gravy**, then stir together. Sprinkle **remaining parsley** over **potato wedges**. Divide **chicken**, **wedges**, **slaw** and **bread** between plates. Serve **gravy** on the side, for dipping.

Dinner Solved!