



Crispy Skinned Chicken Dinner

with Pan Gravy and Pull-Apart Bread

Special 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 here

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

Bust Out

2 Baking sheets, serrated knife, silicone brush, medium pot, paper towels, measuring spoons, medium bowl, whisk, small bowl, measuring cups

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	4
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	¾ cup	1 ½ cup
Chives	7 g	14 g
Unsalted Butter*	1 tbsp	2 tbsp
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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Cook chicken

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



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.



Roast potato wedges

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



Make and bake bread

Using a serrated 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 the **top** of the oven, until **cheese** melts and **rolls** are warmed through, 4-5 min.



Assemble slaw and 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.



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, roasted potato wedges, slaw** and **bread** between plates. Serve **gravy** on the side, for dipping.

Dinner Solved!