



Crispy-Skinned Chicken Dinner

with Pan Gravy and Pull-Apart Bread

Special

45 Minutes



Spatchcock Chicken



Russet Potato



Coleslaw Cabbage Mix



Sub Roll



BBQ Seasoning



Mayonnaise



Chicken Broth Concentrate



Cornstarch



White Wine Vinegar



Garlic Puree



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, medium bowl, measuring spoons, serrated knife, silicone brush, medium pot, parchment paper, small bowl, measuring cups, whisk, paper towels

Ingredients

	2 Person	4 Person
Spatchcock Chicken*	½	1
Russet Potato	460 g	920 g
Coleslaw Cabbage Mix	170 g	340 g
Sub Roll	2	4
BBQ Seasoning	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Chicken Broth Concentrate	2	4
Cornstarch	1 tbsp	2 tbsp
White Wine Vinegar	½ tbsp	1 tbsp
Garlic Puree	1 tbsp	2 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
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, 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.

Contact

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Roast chicken

- Pat **chicken** dry with paper towels.
- Sprinkle **half the BBQ Seasoning** over top, then season both sides with **salt** and **pepper**.
- Transfer **chicken** to a parchment-lined baking sheet.
- Drizzle **1 tbsp oil** (dbl for 4 ppl) over **chicken**. Roast in the **top** of the oven until 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 puree** and **half the chives**. Cook, stirring often, until fragrant, 1 min.
- Add **cornstarch mixture**. Cook, stirring often, until **gravy** thickens slightly, 4-6 min.
- Cover with a lid to keep warm. Set aside.



Roast potato wedges

- Meanwhile, cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until tender and golden-brown, 25-28 min.



Make pull-apart bread

- Using a serrated bread knife, make 8 cuts width-wise across **each roll**, 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 **rolls** to the baking sheet with **potato wedges**.
- Bake in the **top** of the oven until **cheese** is melted and **rolls** are warmed through, 4-5 min.



Assemble slaw and make cornstarch mixture

- Meanwhile, thinly slice **chives**.
- Add **coleslaw cabbage mix**, **mayo**, **half the vinegar** (use all for 4 ppl) and **½ tsp sugar** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to combine. 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** from the baking sheet to the pot with **gravy**, then stir to combine.
- Divide **chicken**, **potato wedges**, **slaw** and **pulled-apart bread** between plates.
- Serve **gravy** on the side for dipping.

Dinner Solved!