



# 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



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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

- 1 Pat **chicken** dry with paper towels.
- 2 Sprinkle **half the BBQ Seasoning** over top, then season both sides with **salt** and **pepper**.
- 3 Transfer **chicken** to a parchment-lined baking sheet.
- 4 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

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



## Roast potato wedges

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



## Make pull-apart bread

- 1 Using a serrated bread knife, make 8 cuts width-wise across **each roll**, leaving ¼-inch intact at the bottom.
- 2 Brush **½ tbsp oil** over **each roll**, then stuff **each cut** with **cheese** and **remaining chives**. Season with **salt** and **pepper**.
- 3 Transfer **rolls** to the baking sheet with **potato wedges**.
- 4 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

- 1 Meanwhile, thinly slice **chives**.
- 2 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.
- 3 Whisk together **cornstarch**, **broth concentrates**, **remaining BBQ Seasoning** and **1 cup water** (dbl for 4 ppl) in a small bowl.



## Finish and serve

- 1 Carve **chicken**.
- 2 Add **any chicken juices** from the baking sheet to the pot with **gravy**, then stir to combine.
- 3 Divide **chicken**, **potato wedges**, **slaw** and **pulled-apart bread** between plates.
- 4 Serve **gravy** on the side for dipping.

## Dinner Solved!