



# Hot Chicken Sandwiches

with Peas, Gravy and Creamy Mash

Discovery

30 Minutes



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Chicken Thighs



Artisan Bun



Russet Potato



Chicken Broth Concentrate



Garlic Salt



Chicken Breasts



Green Peas



BBQ Seasoning



All-Purpose Flour



Sour Cream

HELLO BBQ SEASONING

*This spice is the perfect blend of sweet, savoury and smoky!*

## Start here

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

## Bust out

Baking sheet, vegetable peeler, colander, measuring spoons, potato masher, measuring cups, whisk, large pot, large non-stick pan, paper towels

## Ingredients

|                           | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Chicken Thighs ▶          | 4        | 8        |
| Chicken Breasts ▶         | 2        | 4        |
| Artisan Bun               | 2        | 4        |
| Green Peas                | 113 g    | 227 g    |
| Russet Potato             | 460 g    | 920 g    |
| BBQ Seasoning             | 1 tbsp   | 2 tbsp   |
| Chicken Broth Concentrate | 1        | 2        |
| All-Purpose Flour         | 2 tbsp   | 4 tbsp   |
| Garlic Salt               | 1 tsp    | 2 tsp    |
| Sour Cream                | 3 tbsp   | 6 tbsp   |
| 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.*

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## Cook potatoes

Peel, then cut **potatoes** into 1-inch pieces. Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.




## Toast buns

While **gravy** cooks, halve **buns**. Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)



## Cook chicken

While **potatoes** cook, pat **chicken** dry with paper towels. Season with **half the garlic salt** and **2 tsp BBQ Seasoning** (dbl for 4 ppl). Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden-brown, 2-3 min per side. Remove the pan from heat. Transfer **chicken** to an unlined baking sheet. Roast in the **middle** of the oven until cooked through, 8-10 min. \*\* Carefully rinse and wipe the pan clean.

 **CUSTOM RECIPE**

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



## Mash potatoes

When **potatoes** are fork-tender, drain and return to the same pot, off heat. Mash **sour cream**, **remaining garlic salt** and **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until creamy. Season with **pepper**.



## Make gravy

Heat the same pan over medium. Add **1 tbsp butter** (dbl for 4 ppl) and swirl the pan to melt. When **butter** is melted, sprinkle **flour** over top. Cook, whisking often, until light golden-brown, 30 sec-1 min. Add **1 cup water** (dbl for 4 ppl), **broth concentrate**, **peas** and **remaining BBQ Seasoning**. Bring to a simmer, stirring often, until **gravy** thickens slightly, 5-6 min. Remove the pan from heat, then season with **salt** and **pepper**.



## Finish and serve

Thinly slice **chicken**. Divide **mash** and **buns** between plates. Top **buns** with **chicken**. Spoon **gravy** over **chicken**.

## Dinner Solved!