



Hot Chicken Sandwich

with Gravy and Creamy Chive Mash

Discovery

30 Minutes



Chicken Thighs



Artisan Bun



Green Beans



Russet Potato



BBQ Seasoning



Chicken Broth Concentrate



All-Purpose Flour



Chives



Garlic



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
Artisan Bun	2	4
Green Beans	170 g	340 g
Russet Potato	460 g	920 g
BBQ Seasoning	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Chives	7 g	7 g
Garlic	6 g	12 g
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 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 Prep

Peel, then cut **potatoes** into 1-inch pieces. Combine **potatoes**, **1 tsp salt** and **enough water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While **water** comes to a boil, thinly slice **chives**. Trim **green beans**, then cut into ½-inch pieces. Peel, then mince or grate **garlic**.



4 Cook green beans

While **chicken** roasts, heat the same pan (from step 3) over medium. Add **green beans** and **¼ cup water** (dbl for 4 ppl). Season with **salt** and **pepper**. Cook, stirring occasionally, until **green beans** are tender-crisp and **water** is absorbed, 5-6 min. Transfer to a plate and cover to keep warm.



2 Cook potatoes

Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat. Mash **sour cream**, **half the chives** and **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**.



5 Make gravy

Melt **1 tbsp butter** (dbl for 4 ppl) in the same pan over medium. Add **garlic** and **flour**. Cook, whisking often, until fragrant, 30 sec. Add **¾ cup water** (dbl for 4 ppl), **broth concentrate** and **remaining BBQ Seasoning**. Bring to a boil and cook, whisking often, until slightly thickened 3-4 min. Remove pan from heat, then season with **pepper**.



3 Cook chicken

While **potatoes** cook, pat **chicken** dry with paper towels. Halve **chicken pieces**, crosswise, on a separate cutting board. Season with **2 tsp BBQ Seasoning**. 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 pan from heat. Transfer **chicken** to a baking sheet. Roast in the **middle** of the oven, until cooked through, 8-10 min.** Carefully rinse and wipe pan clean.



6 Finish and serve

While **gravy** cooks, halve **buns**. Add **halved buns** directly to the **top** rack of the oven, cut-side up. Toast, until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!) Thinly slice **chicken**. Divide **potatoes** and **buns** between plates. Top **buns** with **green beans**, then **chicken**. Spoon **gravy** over **chicken**. Sprinkle **remaining chives** over top.

Dinner Solved!