

Hot Chicken Sandwiches

with Peas, Gravy and Creamy Mash

Discovery

30 Minutes





Chicken Thighs





Artisan Bun









BBQ Seasoning

Green Peas

Russet Potato



Chicken Broth



Garlic Salt



All-Purpose Flour



Sour Cream

Start here

- Before starting, preheat the oven to
- 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.



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.



Toast buns

4

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!)



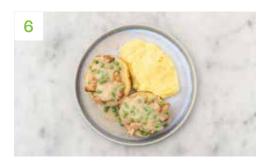
Mash potatoes

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!