



# Italian Chicken Sandwiches

with Roasted Sweet Potato Fries and Pesto Aioli

Family Friendly

35 Minutes



Chicken Breasts



Roma Tomato



Basil Pesto



Mayonnaise



Sweet Potato, fries



Italian Seasoning



Brioche Bun



Garlic Puree



Onion, sliced

HELLO ITALIAN SEASONING

*Our blend of hearty herbs and zesty garlic!*

## Start here

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

## Bust out

2 Baking sheets, measuring spoons, parchment paper, small bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Roma Tomato	80 g	160 g
Basil Pesto	½ cup	¼ cup
Mayonnaise	4 tbsp	8 tbsp
Sweet Potato, fries	340 g	680 g
Italian Seasoning	½ tbsp	1 tbsp
Brioche Bun	2	4
Garlic Puree	1 tbsp	2 tbsp
Onion, sliced	56 g	113 g
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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### Roast sweet potato fries

Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **half the Italian Seasoning, salt and pepper**, then toss coat. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



### Cook veggies

Heat the same pan over medium-high. Add **½ tbsp oil** (dbl for 4 ppl), then **tomatoes**. Cook, flipping once, until charred and softened, 2-3 min. Season with **pepper**. Transfer to the plate with **chicken**. Add **onions and garlic puree** to the same pan. Cook stirring occasionally until tender, 3-4 min. Set the pan aside.



### Prep chicken and veggies

Cut **tomato** into ¼-inch pieces. Pat **chicken** dry with paper towels. Carefully slice **each chicken breast** in half, parallel to the cutting board. (**NOTE:** You will have 4 pieces of chicken for 2 ppl and 8 pieces for 4 ppl.) Season both sides with **salt, pepper** and **remaining Italian Seasoning**.



### Toast buns and make aioli

Mix **pesto** and **mayo** together in a small bowl. Halve **buns**. Arrange on another baking sheet, cut-side up. Toast **buns** in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



### Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then the **chicken**. Pan-fry, until golden-brown and cooked through, 1-2 min per side. **\*\*** Transfer to a plate. (**TIP:** Don't overcrowd the pan; cook the chicken in 2 batches for 4 ppl, using 1 tbsp oil for each batch!)



### Finish and serve

Divide **half the pesto aioli** between **top and bottom buns**. Stack **tomato** and **chicken** on **bottom buns**. Top **chicken** with **onion-garlic mixture**. Close with **top buns**. Serve **sweet potato fries** on the side with **remaining pesto aioli** for dipping.

## Dinner Solved!