



Italian-Spiced Chicken Sandwiches

with Roasted Potato Wedges and Pesto Mayo

Family Friendly 35 Minutes



Chicken Breasts



Basil Pesto



Mayonnaise



Italian Seasoning



Brioche Bun



Garlic, cloves



Yellow Onion



Beefsteak Tomato



Russet Potato

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, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Basil Pesto	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Brioche Bun	2	4
Garlic, cloves	1	2
Yellow Onion	56 g	113 g
Beefsteak Tomato	170 g	340 g
Russet Potato	460 g	920 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.

Contact

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1



Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the Italian Seasoning, salt and pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)

4



Cook onions

- Heat the same pan over medium.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions** and **garlic**.
- Cook, stirring occasionally, until **onions** are tender, 4-5 min.
- Remove the pan from heat. Set aside.

2



Prep veggies and chicken

- Meanwhile, cut **tomato** into ¼-inch slices.
- Peel, then cut **half the onion** into ½-inch slices (whole onion for 4 ppl).
- Peel, then mince or grate **garlic**.
- 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**.

5



Mix mayo and toast buns

- Stir together **pesto** and **mayo** in a small bowl.
- Halve **buns**.
- Arrange **buns** on another unlined 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!)

3



Cook chicken

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

6



Finish and serve

- Spread **half the pesto mayo** over **bottom buns**, then stack with **tomatoes** and **chicken**. Top **chicken** with **onion-garlic mixture**. Close with **top buns**.
- Serve **potato wedges** on the side with **remaining pesto mayo** for dipping.

Dinner Solved!