



Pulled Chicken Sliders

with Tangy Cabbage Slaw

FAMILY

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Thighs/Leg



Chicken Broth Concentrate



BBQ Seasoning



White Wine Vinegar



Green Onions



Coleslaw Cabbage Mix



Mayonnaise



Slider Buns



Ketchup



Spring Mix

HELLO PULLED CHICKEN

A speedier alternative to pulled pork

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Baking Sheet, Large Pot, Medium Bowl, Tongs, Paper Towels, Measuring Cups, Measuring Spoons

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg	340 g	680 g
Chicken Broth Concentrate	1	2
BBQ Seasoning 🍷	1 tbsp	1 tbsp
White Wine Vinegar	2 tbsp	4 tbsp
Green Onions	2	4
Coleslaw Cabbage Mix	170 g	170 g
Mayonnaise	2 tbsp	4 tbsp
Slider Buns	10	10
Ketchup	2 tbsp	2 tbsp
Spring Mix	56 g	56g
Sugar*	4 tsp	5 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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. POACH CHICKEN

In a large pot, combine **broth concentrate(s)**, **BBQ seasoning**, **3 tsp sugar**, **½ cup water** and **1 ½ tbsp vinegar**. (**NOTE**: dbl vinegar for 4 ppl) Bring to a gentle boil over medium heat. Meanwhile, pat **chicken** dry with paper towel, then season with **salt** and **pepper**. To the pot, add **chicken**, then cover with a lid. Poach, until cooked through, 12-15 min.**



4. SHRED CHICKEN

When **chicken thighs** are cooked through, use tongs to remove them from **liquid** to a cutting board or large bowl. (**NOTE**: Reserve cooking liquid in pot.) Using two forks, shred **chicken** into smaller pieces.



2. MAKE SLAW

Thinly slice **green onions**. In a medium bowl, combine **coleslaw**, **mayo**, **green onions**, **remaining vinegar** and **1 tsp sugar** (dbl for 4 ppl). Season with **salt** and **pepper**. Set aside.



5. FINISH SAUCE

To large pot with **liquid**, add **ketchup**. Stir together. Continue simmering, until **liquid** reduces by half, 4-5 min. To **sauce**, add **shredded chicken**. Stir together.



3. TOAST BUNS

Halve **buns**, then arrange cut-side up on a baking sheet. Toast in the **middle** of the oven, until golden-brown, 1-2 min. (**TIP**: Keep your eye on buns so they don't burn!)



6. FINISH AND SERVE

Top **buns** with **shredded chicken**, some **coleslaw** and **spring mix**. Serve **remaining coleslaw** on the side.

Dinner Solved!