



JUN
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Pulled Chicken Sliders

with Tangy Cabbage Slaw

Southern barbeque is famous for its tangy, vinegar-based sauce. Balanced by a touch of brown sugar and tossed with juicy pulled chicken, this barbecue sauce will have you ditching the bottled kind. A little bit of slaw inside the sliders is an essential addition.

 Prep
30 min

 level 1

 nut
free



Chicken Breast



Brown Sugar



BBQ Seasoning



Tabasco
Hot Sauce



White
Wine Vinegar



Chicken Broth
Concentrate



Slider Buns



Spring Mix



Green Onions




Shredded
Cabbage



Mayonnaise

Ingredients

	4 People
Chicken Breasts	4
Brown Sugar	1 pkg
BBQ Seasoning	1 pkg
Tabasco Hot Sauce 	1 bottle
White Wine Vinegar 1)	3 bottles
Chicken Broth Concentrate	2
Slider Buns 2) 4)	8
Spring Mix	1 pkg
Green Onions	4
Shredded Cabbage	1 pkg
Mayonnaise 3) 4)	2 jars
Sugar*	1 tsp

*Not Included

Allergens

- 1) Sulphites/Sulfites
- 2) Wheat/Blé
- 3) Soy/Soja
- 4) Eggs/Oeuf

Tools

Large Pot, Medium Bowl, Baking Sheet, Large Plate, Measuring Spoons, Measuring Cups

Nutrition per person Calories: 766 cal | Carbs: 79 g | Fat: 25 g | Protein: 50 g | Fiber: 6 g

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ruler

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1 Prep and start cooking the chicken: Preheat oven to 400°F. In a large pot, bring the **brown sugar, chicken broth concentrate, 2/3 cup water, BBQ seasoning** and **5 tbsp white wine vinegar (DO: measure out)** to a simmer over medium. Add the **chicken** to the pot, cover, and let simmer, turning **chicken** over once during cooking, for about 15 minutes, until cooked through.



2 Make the cabbage slaw: Wash and dry all produce. Thinly slice the **green onions**. In a medium bowl, combine the **shredded cabbage, green onions, mayonnaise, sugar** (if desired), and **1 tsp white wine vinegar (DO: measure out)**. Season with **salt** and **pepper**. (**TIP:** if you like your cole slaw tangier, add a bit more vinegar!)



3 Toast the buns: Halve the **brioche buns**. Place the **brioche buns** cut side up on a baking sheet and toast for 3-4 minutes, until golden brown.



4 Shred the chicken: When the **chicken** is cooked through, remove them from liquid to a large plate. (**TIP:** Inserting a thermometer into the cooked chicken should display an internal temperature of 175°F.) Continue cooking liquid in pot until it reduces by half, then remove from heat. Using two forks, shred the **chicken** then return to the pot and toss to coat in the sauce. Add as much **Tabasco sauce as you dare** (if desired). Season with **salt** and **pepper**.

5 Assemble and serve: Top the **buns** with the **shredded chicken**, a bit of **cabbage slaw**, and the **spring mix**. Serve remaining **slaw** to the side and enjoy!

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