



# Saucy Tikka-Style Chicken Sandwiches

with Indian-Spiced Potatoes

Family Friendly 35 Minutes



Chicken Thighs



Chicken Breasts



Artisan Bun



Indian Spice Mix



Tikka Sauce



Russet Potato



Cilantro



Mayonnaise



Mini Cucumber



Rice Vinegar

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### HELLO TIKKA SAUCE

*This South Asian-style sauce is the perfect curry base!*

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Chicken Thighs *	280 g	560 g
Chicken Breasts *	2	4
Artisan Bun	2	4
Indian Spice Mix	¾ tbsp	1 ½ tbsp
Tikka Sauce	½ cup	1 cup
Russet Potato	460 g	920 g
Cilantro	7 g	7 g
Mayonnaise	2 tbsp	4 tbsp
Mini Cucumber	66 g	132 g
Rice Vinegar	½ tbsp	1 tbsp
Sugar*	¼ tsp	½ tsp
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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



### 1 Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **½ tbsp Indian Spice Mix** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil and ½ tbsp Indian Spice Mix per sheet.) Season with **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 middle and top of the oven, rotating sheets halfway through.)



### 4 Make cucumber salad and dipper

- Meanwhile, halve **buns**.
- Thinly slice **cucumber** into ¼-inch rounds.
- Finely chop **cilantro**.
- Add **cucumbers**, **half the cilantro**, **½ tbsp vinegar** and **¼ tsp sugar** (dbl both for 4 ppl) to a medium bowl.
- Season with **salt** and **pepper**, then toss to combine. Set aside.



### 2 Prep and cook chicken

- Meanwhile, stir together **mayo** and **2 tbsp tikka sauce** (dbl for 4 ppl) in a small bowl.
- Pat **chicken** dry with paper towels.
- Sprinkle **¼ tbsp Indian Spice Mix** (dbl for 4 ppl) over **chicken**, then season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 2-3 min per side. (**NOTE:** It's okay if chicken doesn't cook all the way through in this step.)

If you've opted for **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



### 5 Toast buns

- Arrange **buns** on another unlined baking sheet, cut-side up.
- Toast **buns** in the **middle** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



### 3 Finish chicken

- Add **remaining tikka sauce** and **¼ cup water** (dbl for 4 ppl) to the pan with **chicken**.
- Reduce heat to medium. Cook, stirring **sauce** occasionally and flipping **chicken** halfway through cooking, until **chicken** is cooked through, 4-6 min.\*\*
- Season with **salt** and **pepper**, to taste.
- Remove the pan from heat.



### 6 Finish and serve

- Strain **cucumbers**, discarding liquid. Toss with **remaining cilantro**.
- Stack **cucumber salad** and **tikka chicken** on **bottom buns**. Spoon **any remaining sauce** over **chicken**. Close with **top buns**.
- Divide **chicken sandwiches** and **Indian-spiced potatoes** between plates.
- Serve **tikka mayo** on the side for dipping.