

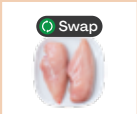


# Speedy BBQ Chicken Sandwiches

with Dill Pickle Coleslaw

Super Quick

15 Minutes



Chicken Breasts<sup>+</sup>  
2 | 4

Customized Protein

+ Add

Swap

or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Diced Chicken Breast<sup>+</sup>  
310 g | 620 g



Artisan Bun  
2 | 4



BBQ Sauce  
4 tbsp | 8 tbsp



Coleslaw Cabbage Mix  
170 g | 340 g



Ranch Dressing  
2 tbsp | 4 tbsp



BBQ Seasoning  
1 tbsp | 2 tbsp



Dill Pickle, sliced  
90 ml | 180 ml

**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.

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, measuring spoons, aluminum foil, large bowl, paper towels

1



### Broil chicken

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

🔄 Swap | **Chicken Breasts**

- Line a baking sheet with foil.
- Pat **chicken** dry with paper towels, then add to prepared sheet.
- Season with **BBQ Seasoning** and **pepper**, then drizzle  $\frac{1}{2}$  **tblsp** (1 **tblsp**) **oil** over top. Toss to coat.
- Broil in the **middle** of the oven until cooked through, 9-11 min.\*\*

4



### Finish chicken

- When **chicken** is cooked through, carefully remove from the oven.
- Drizzle **BBQ sauce** over top, then toss to coat.
- If desired, return to oven to warm **BBQ sauce** through.

2



### Make slaw

- Meanwhile, pour **pickle brine** into large bowl.
- Finely chop **half the pickle slices**. Set **remaining pickle slices** aside for serving.
- Add **ranch dressing**, **chopped pickles** and **coleslaw cabbage mix** to bowl with **pickle brine**. Season with **salt** and **pepper**, then toss to combine.

5



### Finish and serve

- Stack **chicken** and **any remaining sauce** from sheet, then **some pickle slices** on **bottom buns**. (**TIP**: Add some slaw to sandwiches, if desired!) Close with **top buns**.
- Divide **sandwiches**, **slaw** and **any remaining pickles** between plates.

3



### Toast buns

- Halve **buns**.
- While **chicken** broils, arrange **buns** directly on **top** rack of the oven, cut-sides up. Toast until golden, 1-2 min. (**TIP**: Keep an eye on the buns so that they don't burn!)

Measurements  
within steps

**1 tblsp** (2 **tblsp**) **oil**  
2 person 4 person Ingredient

## 1 | Broil chicken

🔄 Swap | **Chicken Breasts**

If you've opted to get **chicken breasts**, cut into 1-inch pieces, then cook them in the same way the recipe instructs you to cook the **diced chicken**.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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



Issue with your meal? Scan the QR code to share your feedback.