



# Sweet Chili Chicken Sandwich

with DIY Ranch and Garlicky Broccoli

20-min



Chicken Tenders



Artisan Bun



Broccoli, florets



Chives



Garlic



Spring Mix



Sweet Chili Sauce



Garlic Salt



Mayonnaise



Sour Cream

HELLO RANCH

*This tangy DIY ranch dressing is the perfect sandwich condiment!*

## Start here

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

## Bust Out

Baking sheet, measuring spoons, small bowl, large non-stick pan, paper towels, aluminum foil

## Ingredients

|                   | 2 Person | 4 Person |
|-------------------|----------|----------|
| Chicken Tenders • | 340 g    | 680 g    |
| Artisan Bun       | 2        | 4        |
| Broccoli, florets | 227 g    | 454 g    |
| Chives            | 7 g      | 7 g      |
| Garlic            | 3 g      | 6 g      |
| Spring Mix        | 28 g     | 56 g     |
| Sweet Chili Sauce | 4 tbsp   | 8 tbsp   |
| Garlic Salt       | 1 tsp    | 2 tsp    |
| Mayonnaise        | 4 tbsp   | 8 tbsp   |
| Sour Cream        | 3 tbsp   | 6 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 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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## Cook chicken

Pat **chicken** dry with paper towels. Add **chicken**, **½ tsp garlic salt** and **1 tbsp oil** (dbl both for 4 ppl) to a foil-lined sheet. Season with **pepper**, then toss to coat. Arrange in a single layer. Roast in the **middle** of the oven, for 10 min, then drizzle **sweet chili sauce** over **chicken**. Return to oven, until cooked though for 4-6 min.\*\*



## Toast buns

While **broccoli** cooks, add **bun halves** directly to the **top** rack of the oven, cut-sides up. Toast, until golden-brown, 3-4 min. (**TIP:** Keep your eye on them so they don't burn!)



## Prep

While **chicken** roasts, halve **buns**. Cut **broccoli** into bite-sized pieces. Thinly slice **chives**. Peel, then mince or grate **garlic**.



## Make ranch

Add **sour cream**, **mayo**, **chives**, **remaining garlic salt** and **¼ tsp sugar** (dbl for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine.



## Cook broccoli

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **garlic**. Cook, stirring often, until fragrant, 30 sec. Add **broccoli**, **¼ tsp garlic salt** and **2 tbsp water** (dbl both for 4 ppl). Season with **pepper**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Remove from heat and cover to keep warm.



## Finish and serve

Spread some of the **ranch** onto **bottom buns**. Top with **spring mix**, **chicken** and any **remaining sauce** from the baking sheet. Finish with **top buns**. Divide **sandwiches** and **broccoli** between plates. Serve **remaining ranch** on the side, for dipping.

## Dinner Solved!