



# Sweet Chili Chicken Sandwiches

with DIY Ranch and Garlicky Broccoli

20-min

Spicy



Chicken Tenders



Artisan Bun



Broccoli, florets



Chives



Garlic Puree



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, aluminum foil, small bowl, measuring cups, large non-stick pan, paper towels

## 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 Puree	1 tbsp	2 tbsp
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*		
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

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## Roast 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 baking sheet. Season with **pepper**, then toss to coat. Arrange in a single layer. Roast **chicken** in the **middle** of the oven for 10 min, then drizzle **sweet chili sauce** over top. Return **chicken** to the **middle** of the oven and roast until cooked through, 4-6 min.\*\*



## Toast buns

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



## Prep

While **chicken** roasts, halve **buns**. Cut **broccoli** into bite-sized pieces. Thinly slice **chives**.



## Make DIY 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 **¼ cup water**, **¼ tsp garlic salt** (dbl both for 4 ppl) and **garlic puree**. Season with **pepper**, then stir to combine. Add **broccoli**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Remove the pan from heat, then cover to keep warm.



## Finish and serve

Spread **some DIY ranch** onto **bottom buns**, then stack with **spring mix** and **chicken**. Spoon over **any remaining sauce** from the baking sheet. Close with **top buns**. Divide **sandwiches** and **broccoli** between plates. Serve **remaining DIY ranch** alongside for dipping.

## Dinner Solved!