

# HELLO Sweet Chili Chicken Sandwiches with Panch and Side Salad

with Ranch and Side Salad

Quick

20 Minutes





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 降

2 | 4

1 | 2







Chicken Tenders 340 g | 680 g

2 | 4





1 tbsp | 2 tbsp





4 tbsp | 8 tbsp

Ranch Dressing 4 tbsp | 8 tbsp



Zesty Garlic Blend



1 tbsp | 2 tbsp





Carrot, julienned 56 g | 113 g



Allengens 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. **Cooking utensils** | Baking sheet, measuring spoons, aluminum foil, paper towels



## Season chicken

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

### 🗘 Swap | Chicken Breasts

### O Swap | Tofu

- Line a baking sheet with foil.
- Pat chicken dry with paper towels.
- Add chicken, Zesty Garlic Blend and **1 tbsp** (2 tbsp) **oil** to prepared baking sheet.
- Season with salt and pepper, then toss to coat. Arrange in a single layer.



## Roast chicken

- Roast chicken in the middle of the oven for 10 min, then drizzle sweet chili sauce over top.
- Return to the **middle** of the oven and roast until cooked through, 4-6 min.\*\*



## Toast buns

- Melt 1 tbsp (2 tbsp) butter in a small microwavable bowl or small pan over low heat.
- Add garlic puree, then season with salt and pepper.
- Halve buns.
- Spread garlic-butter onto cut sides of buns.
- 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!)



## 1 | Prep tofu

Measurements

within steps

## Swap | Tofu

If you've opted to get **tofu**, pat dry with paper towels. Cut tofu into 1/2-inch thick slices. Season and cook tofu the same way the recipe instructs you to season and cook the chicken tenders.

1 tbsp

1 | Prep chicken breasts

O Swap | Chicken Breasts

If you've opted to get chicken breasts, cut them into 1-inch strips, then prepare and cook them the same way the recipe instructs you to prepare and cook the chicken tenders.\*\*

oil



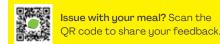
#### Make salad

- Add Italian dressing to a large bowl.
- Top with carrots and spring mix. Do not toss until ready to serve.



## Finish and serve

- Toss salad to combine.
- Spread ranch onto top and bottom buns, then stack with some salad and chicken.
- Spoon over any remaining sauce from the baking sheet. Close with top buns.
- Divide sandwiches and remaining salad between plates.
- Top salad with croutons.



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

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