



Sweet Chili Chicken Sandwiches

with Ranch and Side Salad

Quick

20 Minutes

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+ Add

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or

*2 Double

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↻ Swap



Chicken Breasts *

2 | 4

↻ Swap



Tofu

1 | 2



Chicken Tenders *

340 g | 680 g



Artisan Bun

2 | 4



Garlic Puree

1 tbsp | 2 tbsp



Spring Mix

56 g | 113 g



Sweet Chili Sauce

4 tbsp | 8 tbsp



Ranch Dressing

4 tbsp | 8 tbsp



Zesty Garlic Blend

1 tbsp | 2 tbsp



Croutons

28 g | 56 g



Carrot, julienned

56 g | 113 g

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 | Unsalted butter*, pepper*, salt*

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

1



Season chicken

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

Swap | **Chicken Breasts**

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.

2



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.**

3



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!)

4



Make salad

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

5



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**.

Measurements
within steps

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

1 | Prep chicken breasts

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****

1 | Prep tofu

Swap | **Tofu**

If you've opted to get **tofu**, pat dry with paper towels. Cut **tofu** into ½-inch thick slices. Season and cook **tofu** the same way the recipe instructs you to season and cook the **chicken tenders**.

** Cook chicken 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.



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