



Ultimate Grilled Chicken Burger Sandwich with Mango Salad

SPECIAL Long Weekend Grill • 35 Minutes



Chicken Breasts



Red Onion



Mango



Artisan Bun



Arugula and Spinach Mix



Mayonnaise



Brie Cheese



Red Wine Vinegar



Whole Grain Mustard

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO MANGO

These tropical fruits are in season and ripe for the picking

START HERE

- Before starting, wash and dry all produce.
- While you prep, preheat grill to 500°F over medium-high heat.

Bust Out

Whisk, Large Bowl, Small Bowl, Measuring Spoons, Paper Towels

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Red Onion	113 g	113 g
Mango	1	2
Artisan Bun	2	4
Arugula and Spinach Mix	113 g	227 g
Mayonnaise	2 tbsp	4 tbsp
Brie Cheese	125 g	250 g
Red Wine Vinegar	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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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1. PREP

Peel, then cut four sections off **mango**, avoiding the pit. Peel, then cut **onion** into ½-inch rounds (keeping rings together). Cut **brie** into ¼-inch slices. Halve **buns**. Whisk together **vinegar**, **half the mustard**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Set aside. Stir together **mayo** and **remaining mustard** in a small bowl. Set aside.



4. GRILL CHICKEN & ONIONS

Add **onions** and **chicken** to grill. Reduce heat to medium, close lid and grill until **onions** are tender and **chicken** is cooked through, flipping once, 5-7 min per side.** When **chicken** is almost done, top with **brie slices**. Add **bun halves** to grill, cut side-down. Close lid and grill until **cheese** and **buns** are warmed through, 2-3 min.



2. PREP CHICKEN

Pat **chicken** dry with paper towels. Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end/side. Open up **chicken** like a book. Drizzle over **1 tbsp oil** (dbl for 4 ppl) and season with **salt** and **pepper**. Set aside.



5. FINISH SALAD

Thinly slice **mango**. Add **mango** and **arugula-spinach mix** to large bowl with **dressing**. Toss to combine.



3. GRILL MANGO

Lightly oil grill grates. Add **mango pieces** to grill and cook, flipping once, until grill marks form, 2-3 min per side. Remove to a plate to cool.



6. FINISH & SERVE

Separate **onion rings**. Spread **mayo mixture** over **bun halves**. Top **bottom buns** with **brie-topped chicken** and **onions**, then finish with **top buns**. Divide **burgers** and **salad** between plates.

Dinner Solved!