



Speedy BBQ Chicken Sandwiches

with Dill Pickle Coleslaw

15 Minutes

Swap



Chicken Breasts
2 | 4

Customized Protein + Add Swap or *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](https://www.hellofresh.ca)



Chicken Breast Tenders
310 g | 620 g



Artisan Bun
2 | 4



BBQ Sauce
4 tbsp | 8 tbsp



Coleslaw Cabbage Mix
170 g | 340 g



Ranch Dressing
4 tbsp | 8 tbsp



BBQ Seasoning
1 tbsp | 2 tbsp



Dill Pickle, sliced
90 ml | 180 ml

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 | Pepper, oil, salt

Cooking utensils | Aluminum foil, baking sheet, large bowl, measuring spoons, paper towels

1



Broil chicken

- Before starting, preheat broiler to high.
- Wash and dry all produce.

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- Line a baking sheet with foil.
- Pat **chicken** dry with paper towels, then add to prepared sheet.
- Season with **BBQ Seasoning** and **pepper**, then drizzle $\frac{1}{2}$ **tblsp** (1 **tblsp**) **oil** over top. Toss to coat.
- Broil in the **middle** of the oven until cooked through, 9-11 min.**

4



Finish chicken

- When **chicken** is cooked through, carefully remove from the oven.
- Drizzle **BBQ sauce** over top, then toss to coat.
- If desired, return to oven to warm **BBQ sauce** through.

2



Make slaw

- Meanwhile, pour **pickle brine** into large bowl.
- Finely chop **half the pickle slices**. Set **remaining pickle slices** aside for serving.
- Add **ranch dressing**, **chopped pickles** and **coleslaw cabbage mix** to bowl with **pickle brine**. Season with **salt** and **pepper**, then toss to combine.

5



Finish and serve

- Stack **chicken** and **any remaining sauce** from sheet on **bottom buns**. Add **pickle slices**. (**TIP**: Add some slaw to sandwiches, if desired!) Close with **top buns**.
- Divide **sandwiches**, **slaw** and **any remaining pickles** between plates.

3



Toast buns

- Halve **buns**.
- While **chicken** broils, arrange **buns** directly on **top** rack of the oven, cut-sides up. Toast until golden, 1-2 min. (**TIP**: Keep an eye on the buns so that they don't burn!)

Measurements
within steps

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

1 | Broil chicken

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

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

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