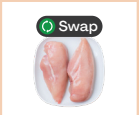




Sweet Chili Chicken Sandwiches

with Ranch and Side Salad

20 Minutes



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](http://www.hellofresh.ca)



Chicken Breast Tenders*
310 g | 620 g



Artisan Bun
2 | 4



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



Italian Dressing
2 tbsp | 4 tbsp

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 | Salt, pepper, unsalted butter, oil

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

1



Season chicken

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

🔄 Swap | **Chicken Breasts**

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

4



Make salad

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

2



Roast chicken

- Roast **chicken breast tenders** 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.**

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**.

3



Toast buns

- Melt **1 tbsp** (2 tbsp) **butter** in a small microwavable bowl. Season with **salt** and **pepper**.
- Halve **buns**.
- Brush **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!)

Measurements
within steps

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

1 | Season chicken

🔄 Swap | **Chicken Breasts**

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken tenders**, increasing final cooking time by 2-4 min.

♦ 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.