





BBQ Chicken Sandwiches

with Potato Coins and Chive Ranch


Family Friendly 20-30 Minutes

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 Breasts 2 4	Chicken Thighs 560 g 1120 g



	
Chicken Thighs 280 g 560 g	Yellow Potato 350 g 700 g
	
Artisan Bun 2 4	Spring Mix 56 g 113 g
	
Chives 7 g 7 g	BBQ Sauce 4 tbsp 8 tbsp
	
Ranch Dressing 6 tbsp 12 tbsp	White Wine Vinegar 1 tbsp 1 tbsp
	
Zesty Garlic Blend 1 tbsp 2 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 | Oil, sugar, salt, pepper, unsalted butter

Cooking utensils | Aluminum foil, 2 baking sheets, large bowl, measuring spoons, paper towels, parchment paper, silicone brush, 2 small bowls, whisk, medium bowl

1



Prep and roast potato coins

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

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, **half the Zesty Garlic Blend** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 18-22 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Toast buns

- Halve **buns**.
- Melt **1 tbsp** (2 tbsp) **butter** in a small microwavable bowl, or in a small pan over low heat.
- Brush **melted butter** onto cut-sides of **buns**.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)

2



Prep and roast chicken

🔄 Swap | **Chicken Breasts**

*2 Double | **Chicken Thighs**

- Meanwhile, pat **chicken** dry with paper towels.
- Add **chicken**, **remaining Zesty Garlic Blend** and **½ tbsp** (1 tbsp) **oil** to a foil-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Arrange in a single layer.
- Roast **chicken** in the **top** of the oven until cooked through, 16-18 min.**

3



Make chive ranch

- Meanwhile, thinly slice **chives**.
- Add **ranch dressing**, **half the chives** and **¼ tsp** (½ tsp) **sugar** to a small bowl. Season with **pepper**, then stir to combine.

5



Make salad

- Add **½ tbsp** (1 tbsp) **vinegar**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix** and **remaining chives**, then toss to combine.

6



Finish and serve

- Warm **BBQ sauce** in a medium microwavable bowl or medium pan over low heat.
- Slice **chicken**. Add **chicken** to the bowl with **BBQ sauce**, then toss to coat.
- Spread **some chive ranch** on **top buns**. Stack **BBQ chicken** and **some salad** on **bottom buns**. Close with **top buns**.
- Divide **chicken sandwiches**, **potato coins** and **remaining salad** between plates.
- Serve **remaining chive ranch** alongside for dipping.

Measurements
within steps

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

2 | Prep and roast chicken

🔄 Swap | **Chicken Breasts**

If you've opted to get **chicken breasts**, carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end. Open up **chicken** like a book, then season and cook it in the same way the recipe instructs you to season and cook the **chicken thighs**.

2 | Prep and roast chicken

*2 Double | **Chicken Thighs**

If you've opted for **double chicken thighs**, cook it in the same way the recipe instructs you to cook the **regular portion of chicken**.

* 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.