



Zesty Garlic Chicken Sandwiches

with Basil Pesto Mayo and Salad

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

Swap



Turkey Breast
Portions
340 g | 680 g



Chicken Breast
Tenders +
310 g | 620 g



Sandwich Bun
2 | 4



Tomato
1 | 2



Spring Mix
56 g | 113 g



Basil Pesto
1/4 cup | 1/2 cup



Mayonnaise
4 tbsp | 8 tbsp



Zesty Garlic
Blend
1 tbsp | 2 tbsp



White Wine
Vinegar
1/2 tbsp | 1 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 | Sugar, salt, pepper

Cooking utensils | Baking sheet, large bowl, measuring spoons, paper towels, parchment paper, small bowl, whisk

1



Roast chicken

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

🔄 Swap | Turkey Breast Portions

- Pat **chicken** dry with paper towels.
- Arrange **chicken** in a single layer on a parchment-lined baking sheet. Season all over with **Zesty Garlic Blend**, **salt** and **pepper**.
- Roast in the **middle** of the oven until cooked through, 14-16 min.**

4



Toast 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 tomatoes

- Meanwhile, cut **half the tomato** into 1/4-inch rounds. Cut the **remaining tomato** into 1/4-inch pieces.

3



Make dressing and pesto mayo

- Add **half the vinegar** (use all for 4 ppl), 1/4 **tsp** (1/2 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **pesto** to a large bowl. Season with **salt** and **pepper**, then whisk to combine. (**NOTE:** This is your salad dressing.)
- Combine **remaining pesto** and **mayo** in a small bowl. Season with **salt** and **pepper**. (**NOTE:** This is your basil pesto mayo.)

5



Make salad

- Add **diced tomatoes** and **spring mix** to the bowl with **dressing**, then toss to combine.

6



Finish and serve

- Spread **basil pesto mayo** over **top** and **bottom buns**. (**TIP:** Add some salad to the sandwiches, if desired.) Stack **chicken** and **tomato slices** on **bottom buns**. Close with **top buns**.
- Divide **salad** and **sandwiches** between plates.

Measurements
within steps

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

1 | Roast turkey

🔄 Swap | Turkey Breast Portions

If you've opted to get **turkey breast portions**, 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.