

# HELLO BBQ Buffalo Chicken Sammies with Creamy Slaw and Potato Coins

with Creamy Slaw and Potato Coins

Spicy

25 Minutes





Breasts (

1 | 2

Chicken Thighs • 280 g | 560 g



**BBQ** Seasoning 1 tbsp | 2 tbsp





2 tbsp | 4 tbsp





Green Cabbage, shredded



56 g | 113 g



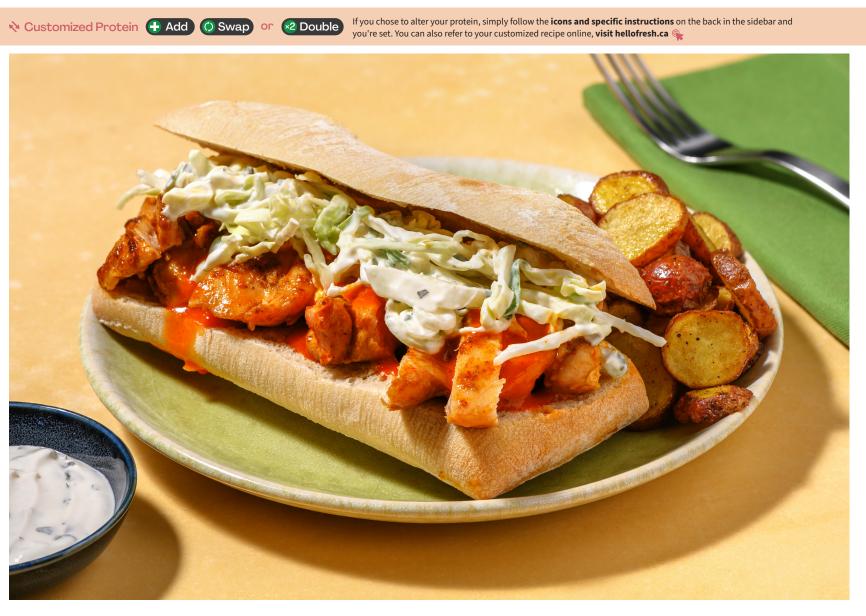


Sandwich Bun 2 | 4



Green Onion

**Red Potato** 350 g | 700 g



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. Cooking utensils | 2 baking sheets, large bowl, large non-stick pan, measuring spoons, medium bowl, paper towels, parchment paper, plastic wrap, whisk



# Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into 1/4-inch rounds.
- Add potatoes, half the BBQ Seasoning 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, 23-25 min. (NOTE: For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



# Prep chicken

O Swap | Chicken Breasts

#### O Swap | Tofu

- Meanwhile, pat **chicken** dry with paper towels.
- Cover chicken pieces with plastic wrap. Using a mallet, rolling pin or heavy-bottomed pan, carefully pound chicken pieces until ½-inch thick.
- Season with the remaining BBQ Seasoning, salt and pepper.



## Cook chicken

#### O Swap | Tofu

- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then chicken. Cook, flipping halfway through, until browned, 4-5 min.\*\* (NOTE: Don't overcrowd the pan; cook in 2 batches if needed.)



# Prep

- Meanwhile, thinly slice green onions.
- Add green onions and half the ranch to a medium bowl. Season with salt and pepper, then toss to combine.
- Add cabbage to the medium bowl with green onion-ranch sauce. Toss to combine.
- Add **3 tbsp** (6 tbsp) **butter** to a large microwavable bowl. Melt **butter** in the microwave. Add hot sauce, then whisk to combine. Set aside.



#### Toast buns

- Halve buns. Arrange on an unlined baking sheet, cut-side up. Toast **buns** in the **middle** of the oven until golden-brown, 4-5 min. (TIP: Keep an eye on buns so they don't
- Once chicken is finished cooking, transfer **chicken** to the large bowl with **Buffalo-butter sauce**. Toss to coat.



#### Finish and serve

- Divde chicken between buns, drizzling any sauce from the bowl over chicken.
- Top with cabbage slaw.
- Divide sandwiches and roasted potatoes bewtween plates.
- Serve **remaining ranch sauce** on the side for dipping.

# Measurements within steps

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

oil

# 2 | Prep 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 thighs.

## 2 | Prep tofu

## 🗘 Swap | Tofu 🕽

If you've opted to get **tofu**, pat dry with paper towels. Cut tofu in half, parallel to the cutting board. (NOTE: You will have two square tofu steaks per block.) Using a fork, poke **tofu** all over. Season **tofu** in the same way the recipe instructs you to season the chicken.

## 3 | Cook tofu

### O Swap | Tofu

Cook and plate **tofu** in the same way the recipe instructs you to cook and plate the 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.