



BBQ Buffalo Chicken Sammies

with Creamy Slaw and Potato Coins

Spicy 25 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



Chicken Breasts
2 | 4

Swap



Tofu
1 | 2



Chicken Thighs
280 g | 560 g



BBQ Seasoning
1 tbsp | 2 tbsp



Hot Sauce
2 tbsp | 4 tbsp



Ranch Dressing
4 tbsp | 8 tbsp



Green Cabbage, shredded
56 g | 113 g



Green Onion
1 | 2



Sandwich Bun
2 | 4



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.

Pantry items | Unsalted butter, oil, salt, pepper

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

1



Roast potatoes

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

- Cut **potatoes** into ¼-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.)

4



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.

2



Prep chicken

🔄 Swap | **Chicken Breasts**

🔄 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**.

5



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 burn.)
- Once **chicken** is finished cooking, transfer **chicken** to the large bowl with **Buffalo-butter sauce**. Toss to coat.

3



Cook chicken

🔄 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.)

6



Finish and serve

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

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

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

🔄 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.