



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

↻ Swap	↻ Swap
Chicken Breasts*	Tofu
2 4	1 2



Chicken Thighs*	Yellow Potato
280 g 560 g	350 g 700 g
Artisan Bun	Spring Mix
2 4	56 g 113 g
Chives	BBQ Sauce
7 g 7 g	4 tbsp 8 tbsp
Ranch Dressing	White Wine Vinegar
6 tbsp 12 tbsp	½ 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.

Ingredient quantities	56 g	113 g
	2 person	4 person

Pantry items | Oil, sugar, salt, pepper, unsalted butter

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

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**

Swap | **Tofu**

- 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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Prep and roast chicken

Swap | **Chicken Breasts**

If you've opted to get **chicken breasts**, cook them in the same way the recipe instructs you to cook the **chicken thighs**, increasing roasting time to 18-22 min.

2 | Prep and roast 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 and roast **tofu** the same way the recipe instructs you to season and roast **chicken**, decreasing roasting time to 6-8 min, until golden.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.