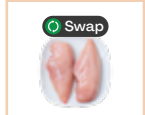




# SuperQuick BBQ Chicken Sandwiches

with Dill Pickle Coleslaw

15 Minutes



Chicken Breasts 2 | 4

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)



Chicken Breast Tenders 310 g | 620 g



Artisan Bun 2 | 4



BBQ Sauce 4 tbsp | 8 tbsp



Coleslaw Cabbage Mix 170 g | 340 g



Ranch Dressing 4 tbsp | 8 tbsp



BBQ Seasoning 1 tbsp | 2 tbsp



Dill Pickle, sliced 90 ml | 180 ml

**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 | Pepper, oil, salt

Cooking utensils | Aluminum foil, baking sheet, large bowl, measuring spoons, paper towels

1



### Broil chicken

- Before starting, preheat broiler to high.
- Wash and dry all produce.

🔄 Swap | Chicken Breasts

- Line a baking sheet with foil.
- Pat **chicken** dry with paper towels, then add to prepared sheet.
- Season with **BBQ Seasoning** and **pepper**, then drizzle  $\frac{1}{2}$  **tblsp** (1 **tblsp**) **oil** over top. Toss to coat.
- Broil in the **middle** of the oven until cooked through, 9-11 min.\*\*

4



### Finish chicken

- When **chicken** is cooked through, carefully remove from the oven.
- Drizzle **BBQ sauce** over top, then toss to coat.
- If desired, return to oven to warm **BBQ sauce** through.

2



### Make slaw

- Meanwhile, pour **pickle brine** into large bowl.
- Finely chop **half the pickle slices**. Set **remaining pickle slices** aside for serving.
- Add **ranch dressing**, **chopped pickles** and **coleslaw cabbage mix** to bowl with **pickle brine**. Season with **salt** and **pepper**, then toss to combine.

5



### Finish and serve

- Stack **chicken** and **any remaining sauce** from baking sheet on **bottom buns**. Add **pickle slices**. (**TIP**: Add some slaw to sandwiches, if desired.) Close with **top buns**.
- Divide **sandwiches**, **slaw** and **remaining pickles** between plates.

3



### Toast buns

- Halve **buns**.
- While **chicken** broils, arrange **buns** directly on **top** rack of the oven, cut-sides up. Toast until golden, 1-2 min. (**TIP**: Keep an eye on the buns so they don't burn.)

Measurements  
within steps

1 **tblsp** (2 **tblsp**) **oil**  
2 person 4 person Ingredient

## 1 | Broil chicken

🔄 Swap | Chicken Breasts

If you've opted to get **chicken breasts**, 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.