



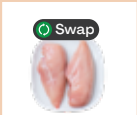
Crunchy Game Day Chicken Strips

with Potato Wedges and Creamy Slaw with Bacon

Game Night

Spicy

35 Minutes



Organic 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](http://www.hellofresh.ca)



Chicken Breasts
Tender
310 g | 620 g



Bacon Strips
100 g | 200 g



Yellow Potato
500 g | 1000 g



Coleslaw
Cabbage Mix
170 g | 340 g



Celery
3 | 6



Chives
7 g | 14 g



Corn Flakes
1 cup | 2 cup



Mayonnaise
8 tbsp | 16 tbsp



BBQ Sauce
4 tbsp | 8 tbsp



Hot Sauce
2 tbsp | 4 tbsp



Red Wine Vinegar
1 tbsp | 2 tbsp



Panko
Breadcrumbs
2/3 cup | 1 1/2 cup

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 | Oil, salt, sugar, pepper

Cooking utensils | 2x baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, paper towels, parchment paper, rolling pin, shallow dish, small bowl, tongs

1



Prep and roast wedges

- Before starting, preheat the oven to 475°F.
- Wash and dry all produce.
- **Heat Guide for Step 5:**
 - Mild: 1 tsp (2 tsp)
 - Medium: 2 tsp (4 tsp)
 - Spicy: 1 tbsp (2 tbsp)
 - Extra-spicy: 2 tbsp (4 tbsp)

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined 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 **bottom** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Cook bacon

- Meanwhile, heat a large non-stick pan over medium heat.
- the pan is hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.**
- Remove from heat.
- Using tongs, transfer to a paper towel-lined plate. Set aside.

2



Prep chicken

[Swap](#) | [Organic Chicken Breasts](#)

- Line a baking sheet with parchment paper.
- Add **corn flakes** to a large zip-top bag. Seal shut. Using a rolling pin or the bottom of a pot, crush **cornflakes** into a breadcrumb-like texture.
- Add **panko** to the bag with **crushed corn flakes**, then shake to mix.
- Pat **chicken** dry with paper towels.
- Add **chicken** and **3 tbsp** (6 tbsp) **mayo** to a shallow dish. Season with **salt** and **pepper**. Toss to coat.

3



Crust and cook chicken

[Swap](#) | [Organic Chicken Breasts](#)

- Add **chicken**, one piece at a time, to **corn flake mixture**. Shake the bag to coat each piece. Using your hands, press **corn flake mixture** into **chicken** to adhere completely.
- Transfer **chicken** to a prepared baking sheet. Repeat until all **chicken** has been crusted.
- Drizzle **1 tbsp** (2 tbsp) **oil** over **chicken**.
- Roast in the **top** of the oven, flipping halfway until golden-brown and cooked through, 12-16 min.**

5



Finish prep

- Meanwhile, thinly slice **celery**.
- Thinly slice **chives**.
- Add **chives** and **remaining mayo** to a large bowl. Season with **salt** and **pepper**. Stir to combine. Reserve **half the chive mayo** in a small bowl.
- Add **vinegar**, **celery**, **coleslaw cabbage mix** and **½ tsp** (1 tsp) **sugar** to the large bowl with **chive mayo** and toss to coat.
- Add **BBQ sauce** and **hot sauce** to a medium bowl. (**NOTE:** Reference heat guide.) Stir to mix.

6



Finish and serve

- Tear **bacon** into bite-sized pieces, then add to the large bowl with **slaw**. Stir to mix.
- Divide **wedges**, **creamy slaw** and **chicken strips** between plates.
- Serve **reserved chive mayo** and **hot BBQ sauce** 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 chicken

[Swap](#) | [Organic Chicken Breasts](#)

If you've opted to get organic chicken breasts, then prepare and cook in the same way the recipe instructs you to prepare and cook the regular chicken.

3 | Crust and cook chicken

[Swap](#) | [Organic Chicken Breasts](#)

If you've opted to get organic chicken breasts, then prepare and cook in the same way the recipe instructs you to prepare and cook the regular 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 chicken and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively, as size may vary.