



BBQ Chicken Sandwiches

with Potato Coins and Chive Ranch

Family Friendly

25-35 Minutes

Customized Protein

+ Add

Swap

or

x2 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)

Swap



Chicken Thighs
280 g | 560 g

+ Add



Tofu
1 | 2



Chicken Breasts
2 | 4



Russet Potato
2 | 4



Artisan Bun
2 | 4



Spring Mix
56 g | 113 g



Chives
7 g | 7 g



BBQ Sauce
4 tbsp | 8 tbsp



Ranch Dressing
6 tbsp | 12 tbsp



White Wine Vinegar
1/2 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-serving | 4-serving

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

Cooking utensils | 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.

- Remove any brown spots from **potatoes** and cut into ¼-inch rounds.
- To a parchment-lined baking sheet, add **potatoes**, **half the Zesty Garlic Blend** and **1 tbsp oil**. (**NOTE:** For 4 servings, 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 for 18-22 min, flipping halfway through, until tender and golden. (**NOTE:** For 4 servings, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Toast buns

- Halve **buns**.
- In a small microwavable bowl (or small pan over low heat), melt **1 tbsp** (2 tbsp) **butter**.
- Brush **melted butter** onto cut-sides of **buns**.
- Arrange **buns** directly on the **top** rack of the oven, cut-side up. Toast for 3-4 min, until golden. (**TIP:** Keep an eye on them so they don't burn!)

2



Prep and roast chicken

Swap | Chicken Thighs

Swap | Tofu

- Meanwhile, pat **chicken** dry with paper towels.
- To another parchment-lined baking sheet, add **chicken**, **remaining Zesty Garlic Blend** and **½ tbsp** (1 tbsp) **oil**. Season with **salt** and **pepper**, then toss to coat. Arrange in a single layer.
- Roast **chicken** in the **top** of the oven for 16-18 min, until cooked through.**

5



Make salad

- To a large bowl, add **½ tbsp** (1 tbsp) **vinegar**, **½ tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix** and **remaining chives**, then toss to combine.

3



Make chive ranch

- Meanwhile, thinly slice **chives**.
- To a small bowl, add **ranch dressing**, **half the chives** and **¼ tsp** (½ tsp) **sugar**. Season with **pepper**, then stir to combine.

6



Finish and serve

Swap | Tofu

- In a medium microwavable bowl (or small pan over low heat), warm **BBQ sauce**.
- Slice **chicken**.
- To the bowl with **BBQ sauce**, add **chicken**, 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-serving 4-serving Ingredient

For 6 servings

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 Thighs

If you've opted to get **chicken thighs**, prep and cook in the same way the recipe instructs you to prep and cook **chicken breasts**.

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 roast time to 6-8 min, until golden.

6 | Finish and serve

Swap | Tofu

Assemble **sandwiches** with **tofu** in the same way as 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 165°F.