



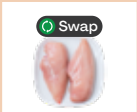
# Crunchy Game Day Chicken Strips

## with Creamy Bacon Slaw

Best of 2024

Spicy

35 Minutes



Organic Chicken Breast\*  
2 | 4

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



Chicken Breast Tenders\*  
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 cups



Mayonnaise  
8 tbsp | 16 tbsp



BBQ Sauce  
2 tbsp | 4 tbsp



Hot Sauce  
2 tbsp | 4 tbsp



Red Wine Vinegar  
1 tbsp | 2 tbsp



Panko Breadcrumbs  
¾ cup | 1 ½ cups

**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, salt, pepper, sugar

**Cooking utensils** | 2 baking sheets, large bowl, large non-stick pan, medium bowl, measuring spoons, paper towels, parchment paper, small bowl, shallow dish, tongs

1



### Prep and roast wedges

- Before starting, preheat the oven to 475°F.
- Wash and dry all produce.
- Remove any brown spots from **potatoes** and cut into ½-inch wedges.
- To an unlined baking sheet, add **potatoes** 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 **bottom** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 servings, roast in the middle and bottom of the oven, rotating sheets halfway through.)

2



### Prep chicken

 **Swap** | **Organic Chicken Breast**

- 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

- 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 the 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.\*\*

4



### Cook bacon

- Meanwhile, heat a large non-stick pan over medium.
- When 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.

5



### Finish prep

- Meanwhile, thinly slice **celery**.
- Thinly slice **chives**.
- To a large bowl, add **chives** and **remaining mayo**. 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.
- To a medium bowl, add **BBQ sauce** (use all for 4 servings) and **hot sauce**. (Like things a little spicy? Add more hot sauce!) 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 bacon 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-serving 4-serving 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.

### 3 | Prep chicken

 **Swap** | **Organic Chicken Breast**

If you've opted to get **organic chicken**, pat **chicken** dry with paper towels. Cut into 1-inch strips. Follow the rest of the recipe as written.

\* 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 165°F and 160°F, respectively, as size may vary.