



# Buffalo Chicken Sammies

with Matchstick Oven Fries

Spicy

30 Minutes

Swap



Chicken Breasts  
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



Artisan Bun  
2 | 4



Dill Pickle, sliced  
90 ml | 90 ml



Russet Potato  
2 | 4



Mayonnaise  
4 tbsp | 8 tbsp



Hot Sauce  
2 tbsp | 4 tbsp



Dill-Garlic Spice Blend  
½ tsp | 1 tsp



Spring Mix  
28 g | 56 g

**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** | Butter, pepper, salt, oil

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

1



### Roast fries

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Remove any brown spots from **potatoes** and cut into ¼-inch-thick matchstick fries.
- To a parchment-lined baking sheet, add **potatoes** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven for 22-24 min, flipping halfway through, until tender and golden.

2



### Prep

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

- Meanwhile, drain, then roughly chop **pickles**.
- Pat **chicken** dry with paper towels. Season with **salt** and **pepper**.

3



### Mix condiments

- In a small bowl, add **half the Dill-Garlic Spice Blend** (use all for 4 servings) and **half the mayo**. Season with **salt** and **pepper**, then stir to combine.
- In another small bowl, combine **pickles** and **remaining mayo**.

4



### Cook chicken

- Heat a large non-stick pan over medium-high.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then **chicken**. Cook for 5-6 min, flipping occasionally, until **chicken** is cooked through.\*\*

5



### Coat chicken and toast buns

- Remove the pan from heat, then add **hot sauce** and ½ **tbsp** (1 tbsp) **butter**. Flip **chicken** until coated, 1 min.
- Halve **buns**. On another unlined baking sheet, arrange **buns**, cut-side up.
- Toast in the **top** of the oven for 5-6 min, until browned. (**TIP:** Keep an eye on them so they don't burn!)

6



### Finish and serve

- Spread **pickle mayo** over **bottom buns**, then stack with **spring mix** and **Buffalo chicken**. Close with **top buns**.
- Divide **sammies** and **fries** between plates.
- Serve **dill-garlic mayo** 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

 **Swap** | **Chicken Breasts**

If you've opted to get **chicken breasts**, cut into 1-inch wide strips, then season and cook in the same way the recipe instructs you to season and cook **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 165°F.