

# General Tso Chicken Sandwiches

with Roasted Potato Rounds and Sriracha Mayo

Optional Spice

Quick

25 Minutes





Chicken Thighs







**Hoisin Sauce** 





Soy Sauce





Baby Spinach



Brioche Bun



Russet Potato



Mayonnaise



# Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

#### Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp Extra-spicy: 2 tsp

### **Bust out**

Baking sheet, measuring spoons, parchment paper, 2 small bowls, large non-stick pan, paper towels

### Ingredients

•		
	2 Person	4 Person
Chicken Thighs •	4	8
	2	4
Hoisin Sauce	⅓ cup	½ cup
Soy Sauce	1 tbsp	2 tbsp
Sesame Oil	1 tbsp	2 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Baby Spinach	28 g	56 g
Brioche Bun	2	4
Russet Potato	460 g	920 g
Mayonnaise	4 tbsp	8 tbsp
Sriracha 🤳	1 ½ tsp	3 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

### **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.

### Contact

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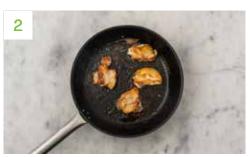
### Roast potato rounds

Cut **potatoes** into ¼-inch rounds. Add **potatoes** and **1 tbsp oil** to a parchment-lined 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 **middle** of the oven, flipping halfway through, until tender and golden-brown, 16-18 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



# Toast buns and make General Tso sauce

Halve buns. Spread 2 tbsp softened butter (dbl for 4 ppl) onto cut sides of buns. Add buns directly to the top rack of the oven, cutside up. Toast until golden-brown, 3-4 min. (TIP: Keep an eye on them so they don't burn!) While buns toast, combine soy sauce, hoisin sauce and remaining sesame oil in another small bowl.



### Cook chicken

While **potato rounds** roast, heat a large nonstick pan over medium heat. While the pan heats, pat **chicken** dry with paper towels. Add **chicken** and **half the sesame oil** to a large bowl. Season with **salt** and **pepper**, then toss to coat. Sprinkle **flour** over **chicken**, then toss to coat evenly. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden-brown and cooked through, 5-6 min per side.\*\*



### **CUSTOM RECIPE**

If you've opted to get **chicken breasts**, prepare them in the same way the recipe instructs you to prepare the **chicken thighs**. To cook, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken.** Cover and cook until goldenbrown and cooked through, 5-7 min per side.\*\*



### Make sriracha mayo

While **chicken** cooks, add **mayo** and **1** ½ **tsp sriracha** to a small bowl. (NOTE: Reference heat guide.) Season with **salt** and **pepper**, to taste, then stir to combine.



## Glaze chicken

When **chicken** is done, remove the pan from heat. Spoon **General Tso sauce** over **chicken**. Flip until **chicken** is coated on both sides and **sauce** thickens slightly, 1-2 min.



### Finish and serve

Spread some sriracha mayo on top buns. Arrange chicken on bottom buns, then drizzle any sauce from the pan over chicken and finish with spinach. Close with top buns. Divide sandwiches and potato rounds between plates. Serve remaining sriracha mayo alongside for dipping.

# **Dinner Solved!**