



# General Tso Chicken Sandwiches

with Roasted Potato Rounds and Sriracha Mayo

Optional Spice

Quick

25 Minutes



Chicken Thighs



Chicken Breasts



Hoisin Sauce



Soy Sauce



Sesame Oil



All-Purpose Flour



Baby Spinach



Brioche Bun



Russet Potato



Mayonnaise



Sriracha



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO HOISIN

A sweet and savoury sauce that adds an extra boost of flavour!

## 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
Chicken Breasts ♦	2	4
Hoisin Sauce	¼ 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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## 1 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.)



## 4 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, cut-side 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.



## 2 Cook chicken

While **potato rounds** roast, heat a large non-stick 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 golden-brown and cooked through, 5-7 min per side.\*\*



## 5 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.



## 3 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.



## 6 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!