



Messy BBQ-Spiced Chicken Sammies

with Pickles and Mustard Mayo

Family Friendly

25-35 Minutes



Chicken Tenders



Artisan Bun



Cheddar Cheese, shredded



Dill Pickle, sliced



Mayonnaise



Dijon Mustard



Yellow Potato



White Wine Vinegar



BBQ Seasoning



Spring Mix



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HELLO DILL PICKLE

This crunchy classic packs a flavourful punch!

Start here

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

Bust out

2 Baking sheets, measuring spoons, large bowl, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders *	310 g	620 g
Artisan Bun	2	4
Cheddar Cheese, shredded	¼ cup	½ cup
Dill Pickle, sliced	90 ml	90 ml
Mayonnaise	2 tbsp	4 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Yellow Potato	360 g	720 g
White Wine Vinegar	½ tbsp	1 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Spring Mix	28 g	56 g
Unsalted Butter*	½ tbsp	1 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 wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven until tender and golden-brown, 22-25 min.



Toast buns

- Halve **buns**, then spread **½ tbsp butter** on **each half**.
- Arrange **buns** on another parchment-lined baking sheet, cut-side up.
- Sprinkle **cheese** over **top buns**.
- Toast in **middle** of the oven, until **cheese** is melted and **buns** are golden-brown, 3-4 min.



Prep

- Meanwhile, add **mayo**, **Dijon** and **half the vinegar** (use all for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Pat **chicken** dry with paper towels.
- Add **chicken**, **BBQ Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Stir to coat **chicken**.



Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** then **chicken**. Cook, turning **pieces** over occasionally, until cooked through, 5-6 min.** (**TIP:** Don't overcrowd the pan; cook chicken in 2 batches if needed!)



Finish and serve

- Spread **½ tbsp mustard mayo** (dbl for 4 ppl) over **bottom buns**, then stack with **spring mix**, **chicken** and **pickles**. Close with **top buns**.
- Divide **sammies** and **potato wedges** between plates.
- Serve **remaining mustard mayo** on the side for dipping.

Dinner Solved!