



Panko-Crusted Chicken

with Fries and Gravy

35 Minutes



Chicken Breasts



Chicken Tenders



Panko Breadcrumbs



Russet Potato



Chicken Broth Concentrate



All-Purpose Flour



BBQ Seasoning



Coleslaw Cabbage Mix



White Wine Vinegar



Mayonnaise

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 BBQ SEASONING

This spice is the perfect blend of sweet, savoury and smoky!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, measuring spoons, shallow dish, large bowl, parchment paper, small pot, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts *	2	4
Chicken Tenders *	310 g	620 g
Panko Breadcrumbs	½ cup	1 cup
Russet Potato	460 g	920 g
Chicken Broth Concentrate	2	4
All-Purpose Flour	4 tbsp	8 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Coleslaw Cabbage Mix	170 g	340 g
White Wine Vinegar	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
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 fries

- Halve **potatoes** lengthwise, then cut into ½-inch slices.
- Add **potatoes**, **1 tsp BBQ Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tsp BBQ Seasoning and 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, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Mix coleslaw

- Meanwhile, whisk together **vinegar**, **remaining mayo**, **¼ tsp (½ tsp) salt** and **¼ tsp (½ tsp) sugar** in a large bowl.
- Add **coleslaw cabbage mix**. Season with **pepper**, then toss to coat.



Prep chicken

- Pat **chicken** dry with paper towels. Season both sides with **salt** and **pepper**.
- Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½ inch intact on the other end.
- Open up **chicken** like a book, then season both sides with **salt** and **pepper**.
- Combine **panko**, **half the flour** and **remaining BBQ Seasoning** in a shallow dish.
- Coat **chicken** all over with **1 tbsp (2 tbsp) mayo**.
- Working with **one piece of chicken** at a time, press **each piece** into **panko mixture** to coat completely.

If you've opted to get **chicken tenders**, no need to butterfly **tenders**. Simply pat **chicken** dry with paper towels, then season both sides with **salt** and **pepper**. Bread **tenders** the same way the recipe instructs you to coat **chicken breasts**.



Make gravy

- Heat a small pot over medium-high heat.
- When hot, add **2 tbsp (4 tbsp) butter**. Cook, whisking often, until **butter** melts, 1 min.
- Add **remaining flour**. Cook, whisking often, until **flour** and **butter** combine, 1 min.
- Add **broth concentrate** and **1 cup (2 cups) water**. Cook, whisking often, until **gravy** thickens slightly, 2-3 min.
- Season with **salt** and **pepper**, to taste.



Cook chicken

- Heat **2 tbsp (4 tbsp) oil** in a large non-stick pan over medium-high heat.
- When hot, add **chicken**. (**NOTE:** Don't overcrowd the pan, cook in batches if necessary.) Cook until golden-brown, 2-3 min per side.
- Transfer **chicken** to another parchment-lined baking sheet.
- Roast in the **bottom** of the oven until cooked through, 12-14 min.**

Cook **chicken tenders** until golden-brown, 1 - 2 min per side. Transfer to another parchment-lined baking sheet. Roast in the **bottom** of the oven until cooked through, 5-6 min.**



Finish and serve

- Divide **chicken**, **coleslaw** and **fries** between plates.
- Serve **gravy** on the side for dipping.

Dinner Solved!