



Panko Fried Chicken

with Spiced Fries and Gravy

35 Minutes



Chicken Thighs



Chicken Breasts



Panko Breadcrumbs



Russet Potato



Chicken Broth Concentrate



All-Purpose Flour



BBQ Seasoning



Coleslaw Cabbage Mix



White Wine Vinegar



Mayonnaise



Onion, chopped



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 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, large pan, measuring spoons, shallow dish, slotted spoon, large bowl, parchment paper, small pot, measuring cups, whisk, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs *	4	8
Chicken Breasts *	4	8
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	2 tbsp	4 tbsp
Onion, chopped	56 g	113 g
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

Cut **potatoes** in half lengthwise, then into ½-inch slices. Add **potatoes, 1 tsp BBQ Seasoning** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt and pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tsp BBQ Seasoning and 1 tbsp oil per sheet.) 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

While **chicken** fries, whisk together **vinegar, 1 tbsp mayo** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **coleslaw mix**. Season with **salt and pepper**, then toss to coat.



Prep chicken

Pat **chicken** dry with paper towels. 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 mayo** (dbl for 4 ppl). Working with **one thigh** at a time, press **each thigh** into **panko mixture** to coat completely.

CUSTOM RECIPE

If you've opted to get **chicken breasts**, 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. Season both sides with **salt and pepper**. Bread and cook the **chicken breasts** in the same way the recipe instructs you to bread and cook the **chicken thighs**.



Make gravy

Heat a small pot over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **onions**. Cook, stirring often, until **onions** soften slightly, 2-3 min. Add **remaining flour**. Cook, stirring to coat, 1 min. Add **broth concentrates** and **1 cup water** (dbl for 4 ppl). Season with **salt and pepper**. Cook, stirring often, until **gravy** thickens slightly, 2-3 min.



Fry chicken

Heat **¼-inch layer oil** in a large heavy-bottomed pan over medium-high heat. Once **oil** is hot enough that a drop of breading sizzles when added to the pan, add **chicken thighs**. Cook until golden brown and cooked through, 2-3 min per side. **** (NOTE:** Don't overcrowd the pan, cook in batches, if necessary.) Using a slotted spoon, transfer **chicken** to a paper-towel-lined plate. Season with **salt and pepper**.



Finish and serve

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

Dinner Solved!