

Smoky Chipotle Chicken Sandos

with Mini Potato Coins

Quick

25 Minutes





Chicken Thighs





Blend



Southwest Spice



Artisan Bun



Spring Mix

Cornstarch



Dill Pickle, sliced



Chipotle Sauce



Red Potato



HELLO SOUTHWEST SPICE BLEND

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 1 tbsp (2 tbsp) butter from the fridge and set aside to come up to room temperature.

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

Bust out

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

Ingredients

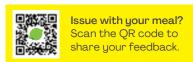
	2 Person	4 Person
Chicken Thighs •	280 g	560 g
Chicken Breasts	2	4
Southwest Spice Blend	1 tbsp	2 tbsp
Cornstarch	1 tbsp	2 tbsp
Artisan Bun	2	4
Spring Mix	28 g	56 g
Dill Pickle, sliced	90 ml	180 ml
Chipotle Sauce	4 tbsp	8 tbsp
Red Potato	350 g	700 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

- * 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.





Prep and roast potatoes

- Slice **potatoes** into ¼-inch coins.
- Add potatoes, 1 tsp (2 tsp) Southwest Spice Blend, ¼ tsp (½ tsp) salt and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. Season with pepper, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and goldenbrown, 20-22 min.



Toast buns

- Meanwhile, halve **buns**, then spread
- 1 tbsp (2 tbsp) softened butter on cut sides.
- Add **buns**, cut-side up, on an unlined baking sheet.
- Toast in the **top** of the oven until goldenbrown, 4-5 min. (TIP: Keep an eye on them so they don't burn!)



Prep

- Meanwhile, drain **pickles**. Pat dry with paper towels.
- Heat a large non-stick pan over medium.
- While the pan heats, pat **chicken** dry with paper towels.
- Add chicken and ½ tbsp (1 tbsp) oil to a large bowl. Sprinkle with salt, pepper, remaining Southwest Spice Blend, then cornstarch. Flip to coat.

If you've opted to get **chicken breasts**, after patting dry, cover **each chicken breast** with plastic wrap. Using a mallet, rolling pin or heavy-bottomed pan, carefully pound **each chicken breast** until ½-inch thick, then prepare and sear them in the same way the recipe instructs you to prepare and sear the **chicken thighs**.



Finish and serve

- Stack chicken on bottom buns, then drizzle some chipotle sauce over chicken.
- Stack **pickles** and **spring mix** on top, then close with **top buns**.
- Divide **sandos** and **potato coins** between plates.
- Serve any remaining pickles and chipotle sauce alongside for dipping.



- When the pan is hot, add **1 tbsp oil**, then **chicken**. (NOTE: Don't overcrowd the pan. Cook chicken in 2 batches, using 1 tbsp oil per batch.)
- Cook chicken, flipping halfway through, until golden-brown and cooked through, 4-5 min per side.**

Dinner Solved!