



# Smoky Chipotle Chicken Sandos

with Mini Potato Coins

Quick

25 Minutes



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Chicken Thighs



Chicken Breasts



Southwest Spice Blend



Cornstarch



Artisan Bun



Spring Mix



Dill Pickle, sliced



Chipotle Sauce



Red Potato

### 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 SOUTHWEST SPICE BLEND

*This blend is crucial in Tex-Mex dishes and adds Southern flair to this dinner!*

## 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 within steps **1 tbsp** (2 tbsp) **oil**  
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.



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### 1 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 golden-brown, 20-22 min.



### 4 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 golden-brown, 4-5 min. (**TIP:** Keep an eye on them so they don't burn!)



### 2 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**.



### 5 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.

Dinner Solved!



### 3 Cook chicken

- 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.\*\*