

Sticky Glazed Chicken Sammies

with Roasted Potato Rounds and Sesame Aioli

Family Friendly

Quick

25-35 Minutes







Chicken Thighs





Hoisin Sauce







Soy Sauce

Sesame Oil





Baby Spinach







Mayonnaise

Yellow Potato





Garlic Puree

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!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

oil

Bust out

Baking sheet, measuring spoons, parchment paper, 2 small bowls, large non-stick pan, paper towels

Ingredients

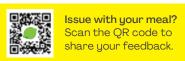
	2 Person	4 Person
Chicken Thighs •	4	8
Chicken Breasts •	2	4
Hoisin Sauce	4 tbsp	8 tbsp
Soy Sauce	½ tbsp	1 tbsp
Sesame Oil	1 tbsp	2 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Baby Spinach	28 g	56 g
Artisan Bun	2	4
Yellow Potato	350 g	700 g
Mayonnaise	4 tbsp	8 tbsp
Garlic Puree	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 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.

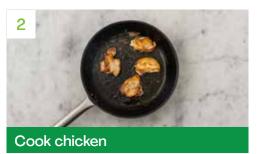
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





Roast potato rounds

- Cut **potatoes** into 1/4-inch rounds.
- Add potatoes and 1 tbsp oil to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with salt and pepper, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and goldenbrown, 20-22 min.



• Meanwhile, heat a large non-stick pan over

medium heat.

- While the pan heats, pat chicken dry with paper towels. Season with salt and pepper, then sprinkle **flour** over **chicken**. Flip to coat evenly.
- When the pan is hot, add 1 tbsp (2 tbsp) oil, then **chicken**. Cook until golden-brown and cooked through, 5-6 min per side.**

If you've opted to get **chicken breasts**, season them in the same way the recipe instructs you to season the chicken thighs. Proceed with the recipe as written, increasing pan-frying time to 6-7 min per side.



Make sesame aioli and sticky sauce

- Meanwhile, add mayo, half the sesame oil and ½ tsp (1 tsp) garlic puree to a small bowl. Season with salt and pepper, to taste, then stir to combine.
- Combine soy sauce, hoisin sauce, remaining sesame oil and remaining garlic **puree** in another small bowl.



Toast buns

- · Halve buns.
- Spread 2 tbsp (4 tbsp) softened butter onto cut sides of buns.
- Add **buns** directly to the **top** rack of the oven, cut-side up. Toast until golden-brown, 4-5 min. (TIP: Keep an eye on buns so they don't burn!)



Sauce chicken

• When **chicken** is cooked through, drizzle sticky sauce into the pan. Glaze, flipping occasionally, until sauce thickens slightly and coats chicken, 30 sec-1 min. Remove pan from heat.



Finish and serve

- Spread some sesame aioli on top buns.
- Arrange chicken on bottom buns, then drizzle any sauce from the pan over chicken, if desired. Finish with **spinach**, then close with **top buns**.
- Divide sammies and potato rounds between plates. Serve remaining sesame aioli alongside for dipping.

Dinner Solved!