



Sticky Glazed Chicken Sammies

with Roasted Potato Rounds and Sesame Aioli

Family Friendly

Quick

25-35 Minutes



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Chicken Thighs



Chicken Breasts



Hoisin Sauce



Soy Sauce



Sesame Oil



All-Purpose Flour



Baby Spinach



Artisan Bun



Yellow Potato



Mayonnaise



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!

HELLO HOISIN

A sweet and savoury sauce that adds an extra boost of flavour!

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

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.



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Roast potato rounds

- 1 Cut **potatoes** into ¼-inch rounds.
- 2 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.
- 3 Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 20-22 min.



Toast buns

- 4 Halve **buns**.
- 5 Spread **2 tbsp** (4 tbsp) **softened butter** onto cut sides of **buns**.
- 6 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!)



Cook chicken

- 2 Meanwhile, heat a large non-stick pan over medium heat.
- 3 While the pan heats, pat **chicken** dry with paper towels. Season with **salt** and **pepper**, then sprinkle **flour** over **chicken**. Flip to coat evenly.
- 4 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.



Sauce chicken

- 5 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.



Make sesame aioli and sticky sauce

- 3 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.
- 4 Combine **soy sauce**, **hoisin sauce**, **remaining sesame oil** and **remaining garlic puree** in another small bowl.



Finish and serve

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

Dinner Solved!