



SWEET CHILI CHICKEN SANDOS

with Creamy Slaw & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Scallions



4 oz | 8 oz

Red Cabbage
and Carrot Mix



5 tsp | 10 tsp
Rice Wine
Vinegar



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 oz | 2 oz
Sweet Thai
Chili Sauce



8 oz | 16 oz
Sous Vide
Chopped Chicken



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



1 | 2
Crispy Fried
Onions
Contains: Wheat



✓ READY, SET,
LUNCH!



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 890



BUST OUT

- Medium bowl • Large pan
- Cooking oil (2 tsp | 2 tsp)

CRISPY FRIED ONIONS

What more can we say? They're crispy, they're fried, and all you need to do is sprinkle them on your sandwich to unleash their powers!

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INSTRUCTIONS

- **Wash and dry produce.**
- Thinly slice **scallions**, separating whites from greens.
- In a medium bowl, combine **cabbage and carrot mix**, **scallion greens**, **vinegar**, **mayonnaise**, and **half the chili sauce**.
- Break up **chicken** in package and drain any excess liquid. Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **scallion whites**, **chicken**, and **garlic powder**. Cook, stirring occasionally, until browned and warmed through, 2-3 minutes. Add **sweet soy glaze**, **remaining chili sauce**, and **¼ cup water** ($\frac{1}{3}$ cup for 4 servings); cook, stirring, until slightly thickened, 1 minute more.
- Meanwhile, halve and toast **baguettes**.
- Fill **baguettes** with **chicken**, **slaw**, and **crispy fried onions**. Divide **sandwiches** between plates and serve.