



SLOW COOKER SLAMMIN' BBQ CHICKEN SANDOS

with Tangy Slaw & Potato Wedges

INGREDIENTS

4 PERSON | 8 PERSON



20 oz | 40 oz
Chicken Cutlets



¾ Cup | 1½ Cups
BBQ Sauce



1 TBSP | 2 TBSP
Brown Sugar



1 tsp | 2 tsp
Garlic Powder



10 tsp | 20 tsp
White Wine Vinegar



24 oz | 48 oz
Potatoes*



2 TBSP | 4 TBSP
Fry Seasoning



4 oz | 8 oz
Coleslaw Mix



4 oz | 8 oz
Shredded Carrots



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



4 | 8
Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat

2X

This recipe delivers double our usual number of servings to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

SLOW COOKER

Our slow cooker meals are all about easy, tasty, hands-off cooking for a crowd.



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 10 MIN | COOK: 1 HR 20 MIN | CALORIES: 840



2X FLAVOR SAVOR

Refrigerate leftover chicken and slaw in separate airtight containers. To reheat, microwave chicken on a microwave-safe plate until warmed through, 2-3 minutes.

BUST OUT

- Paper towels
- Slow cooker
- Medium bowl
- 2 Large bowls
- Whisk
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- White sugar (1 tsp | 2 tsp)

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*Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to top position (**top and middle positions for 8 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Pat **chicken*** dry with paper towels and season with **salt** and **pepper**.
- In a medium bowl, whisk together **BBQ sauce, brown sugar, garlic powder, half the vinegar** (you'll use the rest in Step 3), **salt**, and **pepper**.



3 ROAST POTATOES & MAKE SLAW

- After returning chicken to slow cooker, cut **potatoes** into ¼-inch-thick wedges; toss on a baking sheet (**divide between two sheets for 8 servings**) with a **large drizzle of oil, Fry Seasoning, salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes. (**For 8, roast on top and middle racks, swapping rack positions halfway through.**)
- In a second large bowl, combine **coleslaw mix, carrots, mayonnaise, remaining vinegar, 1 tsp white sugar** (2 tsp for 8), **salt**, and **pepper**.



2 COOK CHICKEN

- Place **chicken** in a 5- to 6-quart slow cooker; pour **BBQ sauce mixture** over top. Cook on high until cooked through and tender, 1½ hours.
- Once chicken has cooked for 1½ hours, transfer to a large bowl. Using two forks, shred chicken. **TIP: You can shred chicken directly in slow cooker, but be careful—it's hot!**
- Return **shredded chicken** to slow cooker and stir to combine. Cover and cook for 30 minutes more. Taste and season with **salt** and **pepper** if desired.



4 FINISH & SERVE

- Toast **buns** until golden.
- Divide **saucy chicken** between buns and top with as much **slaw** as you like. Serve with **potato wedges** and any remaining slaw on the side.