



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Mini Cucumbers



2 | 4

Demi-Baguette
Contains: Soy, Wheat



12 ml | 24 ml
Ponzu Sauce

Contains: Fish, Soy,
Wheat



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



1 tsp | 2 tsp
Garlic Powder



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



0.5 oz | 1 oz
Gochujang Sauce
Contains: Soy, Wheat



✓ **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
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GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 600



BUST OUT

- 2 Small bowls • Kosher salt
- Paper towels • Black pepper
- Medium pan
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

PONZU + GOCHUJANG

Ponzu is a citrusy, umami-packed sauce that adds a sweet, tart zing to the chicken glaze. Gochujang is a deeply flavored Korean chili paste that adds heat to the sandwich spread.

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PONZU-GLAZED CHICKEN SANDOS

with Cucumbers & Spicy Mayo

INSTRUCTIONS

- **Wash and dry produce.**
- Slice **cucumbers** into ¼-inch rounds and place in a small bowl; season with **salt** and **pepper**. Halve and toast **baguettes**.
- Pat **chicken** dry with paper towels; cut crosswise into 1-inch-thick strips. Season with **garlic powder**, **salt**, and **pepper**.
- Heat **ponzu** and 1 TBSP **butter** (2 TBSP for 4 servings) in a medium pan over medium-high heat, until butter is melted. Add **chicken**; cook until warmed through, 2-3 minutes per side. Remove from heat.
- Meanwhile, in a second small bowl, combine **mayonnaise** and **gochujang**.
- Spread cut sides of **baguettes** with **spicy mayo**. Add as many **cucumber rounds** as you like to bottom baguettes and top with **glazed chicken**. Close baguettes.
- Divide **sandwiches** between plates. Serve with any **remaining cucumber rounds** on the side.