



CRISPY BUFFALO CHICKEN SANDWICHES

with Potato Wedges & Blue Cheese Dressing

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Mini Cucumber



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Flour
Contains: Wheat



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Chicken Cutlets



4 | 8
Frank's Hot
Sauce



2 | 4
Brioche Buns
Contains: Wheat



3 oz | 6 oz
Blue Cheese
Dressing
Contains: Eggs, Milk



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

PANKO BREADCRUMBS

These coarse Japanese-style breadcrumbs give chicken an irresistibly light and airy crunch.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1000



GOOD CLUCK

For extra-crispy chicken, space pieces apart in one layer, adding oil between batches as needed. Allow any additional oil to heat back up before adding more chicken.

BUST OUT

- Baking sheet
 - Paper towels
 - 2 Small bowls
 - Plastic wrap
 - Medium bowl
 - Mallet
 - Whisk
 - Large pan
-
- Kosher salt
 - Black pepper
 - Cooking oil (2 tsp + more for frying)
 - Sugar (1 tsp | 2 tsp)
 - Butter (1 TBSP | 2 TBSP)
Contains: Milk

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Chicken is fully cooked when internal temperature reaches 165.



1 PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges.
- Toss potatoes on a baking sheet with a **large drizzle of oil, salt, and pepper.** Spread out across sheet in a single layer.
- Roast on top rack until browned and tender, 20-25 minutes.



4 FRY CHICKEN

- Heat a ½-inch layer of oil in a large pan over medium-high heat. Once oil is hot enough that a **pinch of flour** sizzles when added to the pan, add **coated chicken.** Cook until crust is golden brown and chicken is cooked through, 3-5 minutes per side. (TIP: **Fry in batches if necessary; lower heat if chicken begins to brown too quickly.**) Transfer to a paper-towel-lined plate. Let rest for at least 2 minutes.
- **AIR FRYER ALTERNATIVE:** Coat an air fryer basket with **cooking spray**; arrange **coated chicken** side by side in basket. Coat tops of chicken with **cooking spray.** Air fry at 390 degrees for 6 minutes. Flip chicken and coat again with **cooking spray**; air fry until cooked through and crispy, 6 minutes more.



2 MARINATE CUCUMBER

- Meanwhile, trim and thinly slice **cucumber.**
- Transfer cucumber to a small bowl; add **1 tsp sugar** and **½ tsp salt (2 tsp sugar and 1 tsp salt for 4 servings)** and toss to combine.
- Set aside, tossing occasionally, until ready to serve.



5 COAT CHICKEN

- While chicken cooks, in a second small microwave-safe bowl, combine **hot sauce** and **1 TBSP butter (2 TBSP for 4 servings).** Cover tightly with plastic wrap and microwave until butter is melted, 20-25 seconds; stir until smooth.
- Once **chicken** has rested, brush all over with as much **Buffalo sauce** as you like.



3 PREP CHICKEN

- In a medium bowl, whisk together **sour cream** and **1 TBSP water (2 TBSP for 4 servings).** Place **flour** in a shallow dish. Place **panko** in a separate shallow dish.
- Pat **chicken*** dry with paper towels; place between two large pieces of plastic wrap. Pound with a mallet or rolling pin until about ½ inch thick. Season all over with **salt** and **pepper.**
- Working one piece at a time, coat chicken in flour, then dip chicken into **sour cream mixture.** Let excess drip off, then press chicken into panko until fully coated on both sides. **TIP: For less mess, use tongs to dip and transfer.**



6 FINISH & SERVE

- Transfer **cucumber** to a paper-towel-lined plate. Cover cucumber with a second paper towel and press firmly to absorb any excess liquid.
- Halve and toast **buns.**
- Spread top buns with as much **blue cheese dressing** as you like. Fill buns with cucumber and **Buffalo chicken.**
- Divide **sandwiches** between plates; serve with **potato wedges** and any remaining blue cheese dressing on the side for dipping.