



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Potato Buns
Contains: Soy, Wheat



1 TBSP | 2 TBSP

Fry Seasoning



1 | 2

Tomato



12 oz | 24 oz
Potatoes*



2 oz | 2 oz
Smoky Mustard



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



4 oz | 8 oz
Bacon

*The ingredient you received may be a different color.



Customizable Meal

If you chose to personalize your meal by swapping, adding, or doubling an ingredient, refer to the separate **HelloCustom** card for all the info you'll need! You can also scan here for **HelloCustom** instructions.



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CHICKEN & BACON GARLIC BREAD SANDWICHES

with Tomato, Potato Wedges & Smoky Mustard Sauce



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1170



BUST OUT

- 2 Small bowls
- Baking sheet
- Large pan
- Paper towels

- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter

Contains: Milk

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Place **2 TBSP butter (4 TBSP for 4 servings)** in a small microwave-safe bowl; bring to room temperature. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Thinly slice **tomato** into rounds; season with **salt** and **pepper**.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **½ tsp Fry Seasoning**, **½ tsp garlic powder**, **salt**, and **pepper (1 tsp Fry Seasoning and 1 tsp garlic powder for 4 servings)**.
- Roast on top rack until browned and tender, 20-25 minutes.



3 COOK BACON

- While potatoes roast, heat a large dry pan over medium-high heat. Add **bacon*** and cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate.
- Discard all but a **thin layer of bacon fat** from pan.



4 COOK CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **remaining Fry Seasoning**, **salt**, and **pepper**.
- Heat pan with **reserved bacon fat** over medium-high heat. (If **bacon did not yield enough fat**, add a drizzle of oil.) Add chicken; cook until browned and cooked through, 3-5 minutes per side. **TIP: Lower heat if chicken begins to brown too quickly.**
- Turn off heat; transfer to a plate. Wipe out pan.



5 TOAST BUNS

- While chicken cooks, stir **remaining garlic powder** and a **pinch of salt** into bowl with **softened butter** until combined. **TIP: If butter is not yet softened, microwave in 10-second intervals until soft but not melted.**
- Halve **buns**; spread **garlic butter** on cut sides.
- Place buns, cut sides down, in pan used for chicken over medium-low heat. Toast, pressing down with a spatula, until golden brown, 1-2 minutes.



6 MIX SAUCE

- While buns toast, in a second small bowl, combine **mayonnaise**, **smoky mustard**, and **1 tsp water (2 tsp for 4 servings)**.



7 FINISH & SERVE

- Spread non-toasted sides of **buns** with a **thin layer of smoky mustard sauce (the toasted sides will be on the outside!)**. Fill buns with **chicken**, **bacon**, and **tomato**.
- Divide **sandwiches** and **potato wedges** between plates. Serve with remaining smoky mustard sauce on the side for dipping.



If you customized your meal, refer to the cooking instructions on the **HelloCustom** card and use them as a guide to modify your recipe as needed.

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

*Pork is fully cooked when internal temperature reaches 145°.