



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 | 4
Scallions



2 | 4
Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat



1 TBSP | 2 TBSP
Fry Seasoning



4 oz | 8 oz
Bacon



1 TBSP | 2 TBSP
Brown Sugar



4 oz | 8 oz
Coleslaw Mix



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



5 tsp | 10 tsp
White Wine
Vinegar



4 TBSP | 8 TBSP
BBQ Sauce



1 tsp | 2 tsp
Ancho Chili
Powder



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



10 oz | 20 oz
Chicken Cutlets



2 Slices | 4 Slices
Gouda Cheese
Contains: 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

ANCHO CHILI POWDER

Slightly smoky chili with subtle heat
and fruity flavor

CHEESY ANCHO BBQ CHICKEN SANDWICHES

with Candied Bacon, Slaw, Potato Wedges & Honey Mustard Mayo



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1420



BACON ME CRAZY

In Step 2, you'll make candied bacon—the perfect combo of sweet and savory! Make it again to upgrade your breakfast oats, elevate a BLT, or just to snack on!

BUST OUT

- Baking sheet
- 2 Small bowls
- Aluminum foil
- Paper towels
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and thinly slice **scallions**. Halve **buns**.



4 MIX SAUCES

- In a small, microwave-safe bowl, combine **BBQ sauce**, **chili powder**, and **remaining vinegar**. Microwave until slightly thickened, 30 seconds (**45 seconds for 4 servings**).
- In a separate small bowl, combine **honey Dijon dressing** with **remaining mayonnaise**. Season with **salt** and **pepper**.



2 ROAST POTATOES & BACON

- Line a baking sheet with foil; toss **potatoes** on one side of sheet with a **drizzle of oil**, **half the Fry Seasoning (you'll use the rest later)**, **salt**, and **pepper**. Add **bacon*** to empty side and sprinkle with **brown sugar**.
- Roast on top rack until potatoes are browned and tender and bacon is crispy, 20-25 minutes. (**For 4 servings, divide between 2 foil-lined sheets; roast potatoes on top rack and bacon on middle rack.**)



5 COOK CHICKEN & TOAST BUNS

- Pat **chicken*** dry with paper towels; season all over with **remaining Fry Seasoning**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium heat. Add chicken and cook until browned and cooked through, 6-8 minutes per side.
- While chicken cooks, toast **buns** until golden.
- Once chicken is almost done, top with **gouda**; cover pan with lid to melt cheese, 30-60 seconds.



3 MAKE SLAW

- Meanwhile, in a medium bowl, combine **coleslaw mix**, **scallions**, **sour cream**, **half the mayonnaise**, **1 TBSP vinegar**, and **1 tsp white sugar (for 4 servings, use a large bowl, 2 TBSP vinegar, and 2 tsp white sugar)**. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Spread cut sides of **buns** with **BBQ sauce**. Fill buns with **chicken**, **bacon**, and a **spoonful of slaw**.
- Divide **sandwiches**, **potato wedges**, and remaining slaw (**draining first**) between plates. Serve with **honey mustard mayo** on the side for dipping.

*Bacon is fully cooked when internal temperature reaches 145°.
*Chicken is fully cooked when internal temperature reaches 165°.