



20-MIN MEAL

# CHIPOTLE PULLED CHICKEN SANDWICHES

with Carrot Apple Slaw



## HELLO PULLED CHICKEN

Forget hours of slow-cooking: this ready-to-heat meat gives you tenderness in a fraction of the time.

**PREP: 10 MIN** | **TOTAL: 20 MIN** | **CALORIES: 670**



Scallions



Shredded Carrots



Pulled Chicken



Adobo Sauce



Sour Cream  
(Contains: Milk)



Gala Apple



White Wine Vinegar



Chipotle Powder



Chicken Stock Concentrate



Brioche Buns  
(Contains: Wheat, Milk, Eggs)

## START STRONG



Scallions, like onions, can bruise and release pungent, bitter flavors if cut too aggressively. Try to slice them with a front-to-back motion (rather than chopping up and down) with your sharpest knife.

## BUST OUT

- Medium bowl
- Medium pan
- Small bowl
- Olive oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Vegetable oil (2 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Gala Apple 1 | 2
- Shredded Carrots 4 oz | 8 oz
- White Wine Vinegar 5 tsp | 10 tsp
- Pulled Chicken 8 oz | 16 oz
- Chipotle Powder  1 tsp | 1 tsp
- Adobo Sauce  1 oz | 2 oz
- Chicken Stock Concentrate 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Brioche Buns 2 | 4

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 PREP

Wash and dry all produce. Trim, then thinly slice **scallions**, separating greens and whites. Halve, core, and thinly slice **apple**.



## 2 MAKE SLAW

In a medium bowl, toss together **scallion greens, apple, carrots, 1 TBSP vinegar** (save the rest for step 4), a large drizzle of **olive oil, 1 tsp sugar**, and a large pinch of **salt**. Set aside to marinate.



## 3 WARM CHICKEN

Tear **chicken** into smaller, bite-sized pieces. Heat a large drizzle of **oil** in a medium pan over medium-high heat (use a nonstick pan if you have one). Add chicken, **scallion whites, ¼ tsp chipotle powder** (we'll use the rest later), and a large pinch of **salt**. Toss to combine. Cook until chicken is warmed and starting to crisp at edges, 3-4 minutes.



## 4 SIMMER SAUCE

Stir ¼ **cup water**, remaining **vinegar, adobo sauce**, and **stock concentrate** into pan with **chicken**. Bring to a simmer and cook until sauce is thick and coats meat, 1-2 minutes.



## 5 MAKE CHIPOTLE CREMA

In a small bowl, stir together **sour cream**, a pinch of **chipotle powder, 1 tsp water**, and a pinch of **salt**. Taste and add more chipotle if you like it spicy. Split **buns** in half. **TIP:** Enjoy a toasty bun? Toast the split buns in a toaster or in a 425 degree oven for 3-4 minutes.



## 6 ASSEMBLE AND SERVE

Spread **chipotle crema** on cut side of **buns**, then fill buns with **chicken** and a little bit of **slaw**. Serve with remaining slaw on the side.

## SMOKIN'!

Barbecue flavor with no grill required

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