



CRISPY CAJUN CHICKEN SANDWICHES

with Potato Wedges & Secret Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Sliced Dill
Pickle



2 TBSP | 4 TBSP
Cajun Spice
Blend



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Hot Sauce



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
Flour
Contains: Wheat



1 TBSP | 2 TBSP
Cornstarch



10 oz | 20 oz
Chicken Cutlets



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



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

CAJUN SPICE BLEND

This bold mix of smoked paprika, cayenne pepper, garlic, onion, thyme, basil, and oregano adds so much oomph to chicken and potatoes.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1150



DOWN TO DREDGE

Why do we ask you to dredge your chicken (aka coat it in the sour cream and flour mixtures) three times in step 3? A triple dredge creates extra layers of coating, which gives the fried cutlets a satisfyingly crunchy texture while the insides stay perfectly juicy. We promise it's worth the effort!

BUST OUT

- Baking sheet
- Small bowl
- Medium bowl
- Paper towels
- Plastic wrap
- Mallet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp + more for frying)
- Sugar (¼ tsp | ½ tsp)
- Butter (2 TBSP | 4 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. Mince a **few pickle slices** until you have 1 tsp (2 tsp for 4 servings).
- Toss potatoes on a baking sheet with a **large drizzle of oil**, ½ TBSP **Cajun Spice** (1 TBSP for 4), **salt**, and **pepper**. (You'll use more **Cajun Spice** in the next step.)
- Roast on top rack until golden brown and tender, 20-25 minutes.



4 FRY CHICKEN

- Heat a ½-inch layer of oil in a large, preferably nonstick, pan over medium-high heat. Once oil is hot enough that a **pinch of flour mixture** sizzles immediately when added to the pan, add coated **chicken**. Cook until golden brown and 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. Season with **salt**.



2 MAKE SAUCE & MIX COATINGS

- While potatoes roast, in a small bowl, combine **mayonnaise**, **hot sauce**, **minced pickle**, and ¼ tsp **sugar** (½ tsp for 4 servings). **TIP: If you like things less spicy, add hot sauce to taste.**
- In a medium bowl, combine **sour cream** with **4 TBSP water** (8 TBSP for 4); season with **salt** and **pepper**.
- In a shallow dish, combine **flour**, **cornstarch**, **1 TBSP Cajun Spice** (2 TBSP for 4), **1 tsp salt** (2 tsp for 4), and **pepper**. (You'll use the rest of the **Cajun Spice** in the next step.)



5 TOAST BUNS

- While chicken cooks, halve and toast **buns**.
- Spread cut sides of buns with **2 TBSP butter** (4 TBSP for 4 servings).



3 COAT CHICKEN

- Pat **chicken*** dry with paper towels. Place between two large pieces of plastic wrap; pound with a mallet or heavy-bottomed pan until about ⅓ inch thick. Season all over with **salt**, **pepper**, and **remaining Cajun Spice**.
- Working one piece at a time, coat chicken in **flour mixture**, then dip into **sour cream mixture** until fully coated on both sides; press again into flour mixture. Shake off excess flour and set aside on a plate.



6 FINISH & SERVE

- Spread cut sides of **buns** with **secret sauce**. Fill buns with **chicken** and as much **sliced pickle** as you like.
- Divide **sandwiches** between plates and serve with **potato wedges** on the side. **TIP: If you have some on hand, serve with ketchup for dipping.**