

# **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes\*



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



½ Cup | 1 Cup Flour Contains: Wheat



Sliced Dill

Pickle

1 TBSP | 2 TBSP Cornstarch



2 TBSP | 4 TBSP Cajun Spice Blend

4 TBSP | 8 TBSP Sour Cream Contains: Milk



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.

# **CRISPY CAJUN CHICKEN SANDWICHES**

with Potato Wedges & Secret Sauce



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#### **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 (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.



# **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.)



# **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 ½ 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.

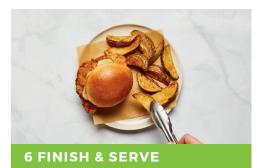


# **4 FRY CHICKEN**

- Heat a 1/3-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.



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



- 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.

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