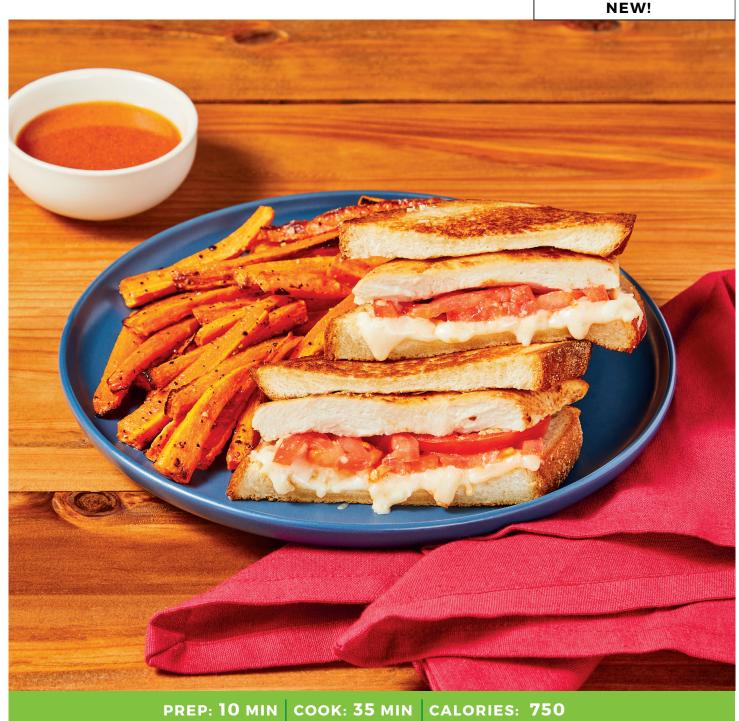


# **FRENCH DIP CHICKEN SANDWICHES**

with Au Jus Sauce & Roasted Carrot Fries



6



### **HELLO**

## **AU JUS**

French for "with juice," here it refers to a savory broth for dipping

## **PLACE HOLDER**

To prevent the plastic wrap from moving around while you pound the chicken, try sprinkling a little water on your work surface first!

## **BUST OUT**

- 3 Small bowls Plastic wrap
- Peeler
- Mallet
- Baking sheet
  Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (**1 tsp** | **1 tsp**)
- Butter (2 TBSP | 4 TBSP)
  Contains: Milk

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



## 1 PREP

- Adjust rack to top and middle positions and preheat oven to 450 degrees. Cut **1 TBSP butter (2 TBSP** for 4 servings) into four cubes (eight cubes for 4). Place butter in a small bowl; bring to room temperature.
   Wash and dry produce.
- Trim, peel, and cut carrots into sticks (like fries—ours were 3 inches long and ½ inch thick). Thinly slice tomato into rounds.
- Cut broccoli florets into bite-size pieces if necessary. (Save carrots for another use.)



# 4 MAKE AU JUS

- Heat pan used for chicken over medium-high heat. Add stock concentrate, 1 TBSP plain butter (2 TBSP for 4 servings), and ½ cup water (1 cup for 4). Bring to a simmer and cook, stirring occasionally, until heated through, 1-2 minutes (2-4 minutes for 4). Taste and season with salt and pepper if desired.
- Turn off heat. Divide au jus sauce between two small bowls (four bowls for 4); set aside for serving. Wipe out pan.



## 2 ROAST CARROTS

- Toss **carrots** on a baking sheet with a **large drizzle of olive oil**; season generously with **salt** and **pepper**.
- Roast on top rack until tender, 15-20 minutes.
- Swap in **broccoli** for carrots.



## **3 COOK CHICKEN**

- Meanwhile, pat chicken\* dry with paper towels. Place between two pieces of plastic wrap and pound with a mallet or heavy-bottomed pan until ½ inch thick. Season all over with Fry Seasoning, salt, and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 2-3 minutes per side.
- Transfer chicken to a plate. Reserve pan.



# **5 TOAST SANDWICHES**

- On a clean work surface, spread softened butter onto one side of each bread slice. Place half the bread slices buttered sides down; layer with Monterey Jack, tomato, and chicken. Top with remaining bread slices, buttered sides up.
- Heat pan used for au jus over mediumhigh heat. Add **sandwiches** and toast until lightly golden and cheese melts, 2-3 minutes per side.
- Transfer to a cutting board.



6 SERVE

- Halve **sandwiches** on a diagonal.
- Divide sandwiches and **carrot fries** between plates. Serve with **au jus sauce** for dipping.