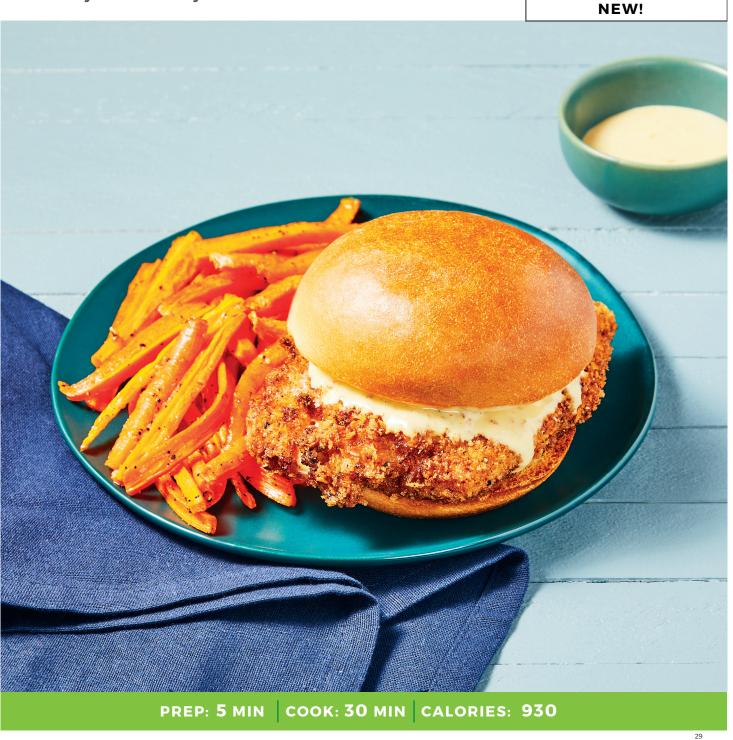


GARLICKY FRIED CHICKEN SANDWICHES

with Honey Mustard Mayo & Roasted Carrots





GOOD CLUCK

For extra-crispy chicken, work in batches as you fry, spacing the pieces apart in a single layer and adding more oil between batches as necessary. If frying in batches, be sure to give the fresh oil enough time to heat up before adding more chicken.

BUST OUT

• Mallet

- Peeler
- Baking sheet
 Large pan
- Paper towels
 Small bowl
- Plastic wrap
 Whisk
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (for frying)

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



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut carrot into sticks (like fries; ours were 3 inches long and ½ inch thick). Halve buns.
- In a shallow dish, combine panko, garlic powder, salt (we used 1 tsp; 2 tsp for 4 servings), and pepper.



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.



3 COAT CHICKEN

- Pat chicken* dry with paper towels; place between two large pieces of plastic wrap. Pound with a mallet or rolling pin until chicken is about ½ inch thick. Season all over with salt and pepper.
- Brush chicken all over with **sour cream**. Working one piece at a time, press chicken into **panko mixture** until fully coated on both sides.



6 FINISH & SERVE

- Spread **top buns** with as much **honey mustard mayo** as you like. Fill buns with **chicken**.
- Divide **sandwiches** and **carrots** between plates. Serve with any remaining honey mustard mayo on the side for dipping.



4 FRY CHICKEN

- Heat a ½-inch layer of oil in a large, heavy-bottomed pan over mediumhigh heat. Once oil is hot enough that a pinch of panko mixture sizzles when added to the pan, add coated chicken. Cook until crust is golden brown and chicken is cooked through, 3-5 minutes per side. TIP: Fry in batches if necessary; lower heat if chicken begins to brown too quickly.
- AIR FRYER ALTERNATIVE: Coat an air fryer basket with cooking spray; arrange coated chicken side by side in basket. Coat tops of chicken with cooking spray. Air fry at 390 degrees for 6 minutes. Flip chicken and coat again with cooking spray; air fry until cooked through and crispy, 6 minutes more.



5 MIX MAYO & TOAST BUNS

- In a small bowl, whisk together mayonnaise, honey Dijon dressing, and hot sauce to taste (we used the whole packet). Season with salt and pepper.
- Toast **buns** until golden brown.