



PONZU PEANUT-PALOOZA CHICKEN SANDOS

with Slaw & Pickled Cucumber

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Mini Cucumber



12 ml | 24 ml

Ponzu Sauce
Contains: Fish, Soy, Wheat



2 TBSP | 4 TBSP

Soy Sauce
Contains: Soy, Wheat



10 oz | 20 oz

Chicken Cutlets



1.15 oz | 2.30 oz

Peanut Butter
Contains: Peanuts



1.5 oz | 3 oz

Sesame Dressing
Contains: Sesame, Soy, Wheat



4 oz | 8 oz

Coleslaw Mix



2 | 4

Brioche Buns
Contains: Eggs, Milk, Soy, Wheat



2 TBSP | 4 TBSP

Mayonnaise
Contains: Eggs



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HELLO

PONZU

A citrusy, umami-packed sauce that's
both sweet and tart



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 870



IN A PICKLE

Heating the cukes in the microwave helps the sugar and salt dissolve and speeds up the pickling process.

BUST OUT

- 3 Medium bowls
- Plastic wrap
- Small bowl
- Mallet
- Paper towels
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 7 tsp)
- Sugar (½ tsp | 1 tsp)

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1 PICKLE CUCUMBER

- Wash and dry produce.
- Trim and thinly slice **cucumber** on a diagonal.
- Place cucumber in a medium microwave-safe bowl with **half the ponzu** and season with **¼ tsp sugar (½ tsp for 4 servings)**, a **big pinch of salt**, and **pepper**. Microwave for 30 seconds, then set aside to pickle, tossing occasionally, until ready to serve.



3 MAKE DRESSING & TOSS SLAW

- In a second medium bowl, whisk together **sesame dressing**, **peanut butter**, and **remaining soy sauce**. While whisking, slowly drizzle in **1 TBSP oil (2 TBSP for 4 servings)**.
- Transfer **half the sesame-peanut dressing** to a third medium bowl (**large bowl for 4**); add **coleslaw mix** and toss to combine. Taste and season with **salt** and **pepper** if desired.



2 COOK CHICKEN

- In a small bowl, combine **half the soy sauce**, **remaining ponzu**, and **¼ tsp sugar (½ tsp for 4 servings)**.
- Pat **chicken*** dry with paper towels. Place between 2 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**.
- 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. Turn off heat and add **ponzu-soy mixture**; turn to coat.



4 FINISH & SERVE

- Halve and toast **buns**.
- Spread **mayonnaise** on cut sides of bottom buns; top with **chicken** and **pickled cucumber (draining first)**. Spread **remaining sesame-peanut dressing** on cut sides of top buns. Close **sandwiches**.
- Divide sandwiches between plates; serve with **slaw** on the side.

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