



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



1 | 2
Lime



1 | 2
Tomato



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



4 TBSP | 8 TBSP
BBQ Sauce



4 oz | 8 oz
Shredded Red
Cabbage



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Hot Smoked
Paprika



**READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 10 MIN | CALORIES: 660



BUST OUT

- Paper towels
- Small bowl
- 2 Medium bowls
- Kosher salt
- Plastic wrap
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)

MANDATORY ASSEMBLY

This sandwich tastes best when assembled just before eating. If you're taking it to go, pack the tomato and slaw separately so they don't make the bun soggy!

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

QUICK BBQ CHICKEN SANDWICHES

with Smoked Paprika Mayo & Lime Slaw

INSTRUCTIONS

- **Wash and dry produce.** Pat **chicken** dry with paper towels. Halve **lime**. Thinly slice **tomato** into rounds.
- Halve and toast **buns**. While buns are toasting, combine **chicken**, **BBQ sauce**, and a **pinch of salt and pepper** in a medium microwave-safe bowl. Cover with plastic wrap; microwave until warmed through, 45-60 seconds (1-2 minutes for 4 servings).
- In a second medium bowl, combine **cabbage**, **juice from lime**, **1 tsp sugar**, a **large drizzle of olive oil**, and a **pinch of salt and pepper** (juice from two limes and 2 tsp sugar for 4 servings). Toss to combine.
- In a small bowl, combine **mayonnaise**, **half the smoked paprika** (all for 4 servings), a **drizzle of olive oil**, and a **pinch of salt**.
- Spread **smoked paprika mayo** on cut sides of each **top bun**; fill buns with as much **slaw** and **tomato** as you like. Top with **BBQ chicken** and close **sandwiches**. Serve with any remaining slaw and tomato on the side.