



SMOKY CHICKEN CAESAR SANDWICHES

with Slaw & Roasted Potato Wedges

NEW!

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Lemon



1 tsp | 2 tsp
Garlic Powder



1.5 oz | 3 oz
Caesar Dressing
Contains: Eggs,
Fish, Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Smoked Paprika



4 oz | 8 oz
Shredded Red
Cabbage



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 2 TBSP
Blackening Spice



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

BLACKENING SPICE

Our blend gives this chicken a Cajun kick!



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 840



HELLO FRESH

PLACE HOLDER

Is the plastic wrap moving around while you pound the chicken? Try sprinkling a little water on your work surface first!

BUST OUT

- Baking sheet
- Plastic wrap
- Medium bowl
- Mallet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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Chicken is fully cooked when internal temperature reaches 165.



1 PREP & ROAST POTATOES

- Adjust rack to middle and top positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve **lemon**.
- Toss potatoes on a baking sheet with a **drizzle of oil, half the garlic powder, salt, and pepper**. Roast on top rack until browned and tender, 20-25 minutes.



3 SEASON & COOK CHICKEN

- Pat **chicken*** dry with paper towels. Season with **salt and pepper**, then rub all over with **Blackening Spice**. Place between two large pieces of plastic wrap. Pound with a mallet or heavy-bottomed pan until about ½ inch thick.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-4 minutes per side. **TIP: If seasoning begins to burn before chicken is fully cooked, reduce heat to medium and add a splash of water.**



2 MAKE SLAW

- Meanwhile, in a medium bowl, combine **dressing, mayonnaise, smoked paprika, remaining garlic powder, and juice from half the lemon (whole lemon for 4 servings)**.
- Stir in **cabbage** until coated. Season with **salt and pepper**.



4 FINISH & SERVE

- While chicken cooks, halve **buns**; toast directly on middle oven rack until golden brown, 2-3 minutes.
- Fill buns with **chicken** and as much **slaw** as you like. Divide **sandwiches, potato wedges,** and any remaining slaw between plates. Cut **remaining lemon** into wedges and serve on the side.

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