



Cooking Made Easy

hellofresh.com | hello@hellofresh.com



JULY Share your masterpiece! Tag your photos with #HelloFreshPics and share on 2015 - You'll be entered into our weekly photo contest!

## Eastern Carolina Pulled Chicken Sliders on Brioche with Tangy Cabbage Slaw



Carolina barbeque is famous for its fiery, vinegar-based sauce. Balanced by a touch of brown sugar and tossed with juicy pulled chicken, this barbecue sauce will have you ditching the bottled kind. A little bit of slaw inside the sliders is an essential addition.

30 min

level 1

nut free



Chicken Breast



Brown Sugar



BBQ Seasoning



Tabasco Hot Sauce



White Wine Vinegar



Chicken Stock Concentrate



Mini Brioche Rolls



Spring Mix



Scallions



Shredded Cabbage



Mayonnaise

## Ingredients

	2 People	4 People
Chicken Breasts	2	4
Brown Sugar	1 T	2 T
BBQ Seasoning	1 t	2 t
Tabasco Hot Sauce	1 Sm Bottle	2 Sm Bottles
White Wine Vinegar	3 T	6 T
Chicken Stock Concentrate	1	2
Mini Brioche Rolls	1) 2)	12
Spring Mix	2 oz	4 oz
Scallions	2	4
Shredded Cabbage	6 oz	12 oz
Mayonnaise	3)	6 T
Sugar*	½ t	1 t

\*Not Included

## Allergens

- 1) Wheat
- 2) Soy
- 3) Eggs

## Tools

Large Pot, Medium Bowl,  
Baking Sheet

Ruler

0 in ¼ in ½ in ¾ in 1 in

**Nutrition per person** Calories: 766 cal | Carbs: 79 g | Fat: 25 g | Protein: 50 g | Fiber: 6 g



**1** Preheat oven to 400 degrees. In a large pot, bring the **brown sugar**, **chicken stock concentrate**, **2 ½ tablespoons white wine vinegar**, **⅔ cup water**, and **1 teaspoon BBQ seasoning** to a simmer. Add the **chicken** to the pot, cover, and let simmer for about 15 minutes, turning chicken over once during cooking, until cooked through.



**2** Meanwhile, thinly slice the **scallion**. Halve the **brioche rolls**.



**3** **Make the cabbage slaw:** in a medium bowl, combine the **shredded cabbage**, **scallions**, **2 tablespoons mayonnaise**, **½ teaspoon white sugar**, and **½ teaspoon white wine vinegar**. Season with **salt** and **pepper**. **Hint:** if you like your cole slaw tangier, add a bit more vinegar.



**4** Place the **brioche rolls** cut side up on a baking sheet and toast for 3-4 minutes, until golden brown.

**5** **Shred the chicken:** when the **chicken** is cooked through (it will spring back when poked), remove from liquid and let cool slightly. Allow liquid to reduce by half then remove from heat. Using two forks, shred the chicken then return to the pot and toss to coat in the sauce. Add as much **Tabasco** sauce as you dare and season with **salt** and **pepper**.

**6** **Assemble the sliders:** spread the **brioche buns** with any **remaining mayonnaise** (if desired), then top with the **shredded chicken**, a bit of **cabbage slaw**, and the **spring mix**. Serve remaining **slaw** to the side and enjoy!