



Italian-Spiced Chicken Sandwiches

with Roasted Potato Wedges and Marinara

35 Minutes



Chicken Breasts



Italian Seasoning



Brioche Bun



Garlic, cloves



Yellow Onion



Spring Mix



Russet Potato



Marinara Sauce

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, small bowl, large non-stick pan, paper towels, small pot

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Italian Seasoning	2 tsp	4 tsp
Brioche Bun	2	4
Garlic, cloves	1	2
Yellow Onion	56 g	113 g
Spring Mix	28 g	56 g
Russet Potato	460 g	920 g
Marinara Sauce	½ cup	1 cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **1 tsp Italian Seasoning** (dbl for 4 ppl), **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the bottom and middle of the oven, rotating sheets halfway through.)



Cook onions

- Heat the same pan over medium.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions** and **garlic**. Cook, stirring occasionally, until **onions** are tender, 4-5 min.
- Season with **salt** and **pepper**.
- Remove the pan from heat. Set aside.



Prep veggies and chicken

- Meanwhile, peel, then cut **half the onion** into ½-inch slices (whole onion for 4 ppl).
- Peel, then mince or grate **garlic**.
- Pat **chicken** dry with paper towels.
- Carefully slice **each chicken breast** in half, parallel to the cutting board. (**NOTE:** You will have 4 pieces of chicken for 2 ppl and 8 pieces for 4 ppl.)
- Season both sides with **salt, pepper** and **1 tsp Italian Seasoning** (dbl for 4 ppl).



Warm sauce and toast buns

- Heat a small pot over medium heat.
- When hot, add **marinara sauce**. Cook, stirring often, until warmed through, 2-3 min.
- Remove the pot from heat.
- Halve **buns**.
- Arrange **buns** on another unlined baking sheet, cut-side up.
- Toast **buns** in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches for 4 ppl, using 1 tbsp oil per batch.)
- Pan-fry until golden-brown and cooked through, 2-4 min per side. **
- Transfer **chicken** to a plate.



Finish and serve

- Add **half the marinara sauce** to the pan with **onions**. Stir to combine.
- Stack **spring mix**, then **chicken** on **bottom buns**. Top **chicken** with **marinara mixture**. Close with **top buns**.
- Serve **potato wedges** alongside with **remaining marinara** for dipping.

Dinner Solved!