



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



1 | 2
Tomato



2 | 4
Scallions



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



1 TBSP | 2 TBSP
Tuscan Heat
Spice



5 tsp | 10 tsp
Balsamic Vinegar



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk

OPEN-FACED TUSCAN-SPICED CHICKEN SANDOS

with Bruschetta-Style Tomato Topping & Scallion Cream Cheese



**✓ READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 530



BUST OUT

- Paper towels
- 2 Small bowls
- Large bowl
- Kosher salt
- Plastic wrap
- Black pepper
- Olive oil (2 tsp | 2 tsp)

SLICE OF LIFE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time.

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OPEN-FACED TUSCAN-SPICED CHICKEN SANDOS

with Bruschetta-Style Tomato Topping & Scallion Cream Cheese

INSTRUCTIONS

- Toast **sourdough** until golden.
- **Wash and dry produce.**
- Dice **tomato** into ½-inch pieces. Thinly slice **scallions**, separating whites from greens.
- Pat **chicken** dry with paper towels. Thinly slice crosswise at an angle into strips; place in a large microwave-safe bowl. Stir in a **drizzle of olive oil**, **half the Tuscan Heat Spice**, **salt**, and **pepper**. Cover with plastic wrap and microwave until chicken is warmed through, 90 seconds.
- In a small bowl, combine **tomato**, **scallion whites**, **vinegar**, **remaining Tuscan Heat Spice**, a **drizzle of olive oil**, **salt**, and **pepper**.
- In a second small bowl, combine **cream cheese** and **half the scallion greens**. **TIP: Microwave cream cheese for 15 seconds to soften before combining with scallions.**
- Place **toasted sourdough** on a clean work surface; spread **scallion cream cheese** over each slice. Top with **chicken** and **tomato topping**. Garnish with **remaining scallion greens**.
- Divide **chicken sandos** between plates and serve.