



# PICNIC-STYLE BBQ PULLED CHICKEN SANDWICHES

with Slaw, Pickled Jalapeño & Potato Wedges

## INGREDIENTS

2 PERSON | 4 PERSON



**12 oz | 24 oz**  
Yukon Gold Potatoes



**1 TBSP | 2 TBSP**  
Fry Seasoning



**2 | 4**  
Potato Buns  
Contains: Eggs, Milk, Soy, Wheat



**1 | 1**  
Jalapeño



**5 tsp | 10 tsp**  
White Wine Vinegar



**2 TBSP | 4 TBSP**  
Mayonnaise  
Contains: Eggs



**4 oz | 8 oz**  
Coleslaw Mix



**10 oz | 20 oz**  
BBQ Pulled Chicken

## HELLO

### PULLED CHICKEN

Forget hours of slow-cooking: This saucy, ready-to-heat meat is done in a fraction of the time.



**PREP: 5 MIN | COOK: 30 MIN | CALORIES: 770**





## LIFE'S A PICNIC

Want to pack this up in a picnic basket? You can prep your potatoes, slaw, chicken, and jalapeño in advance, then pop them in the fridge in separate containers. When you're almost ready to go, toast your buns (wrapping in foil to keep warm) and heat your chicken and potatoes. Pack it all up, then assemble your sandwiches once you get to your picnic spot.

## BUST OUT

- Baking sheet
- Small bowl
- Medium bowl
- Large bowl
- Plastic wrap
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)
- Sugar (½ tsp | ½ tsp)
- Ketchup (2 TBSP | 4 TBSP)

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\* Pulled Chicken is fully cooked when internal temperature reaches 165°.



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a drizzle of **oil**, **Fry Seasoning**, **salt**, and **pepper**. Roast on top rack until browned and crispy, 20-25 minutes.



### 3 TOAST BUNS & WARM CHICKEN

- Halve **buns**. When **potatoes** have 3-5 minutes left, add buns to same sheet and toast until golden.
- Place **BBQ pulled chicken\*** in a large microwave-safe bowl; cover bowl with plastic wrap or a paper towel. Microwave until chicken is warmed through, 1-2 minutes. Carefully uncover and season with **salt** and **pepper**.
- **TIP: Add a splash of pickling liquid from jalapeño to your chicken for a tangy kick!**



### 2 PICKLE JALAPEÑO & MAKE SLAW

- While potatoes roast, thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Toss in a small bowl with half the **vinegar**, **½ tsp sugar**, and a pinch of **salt**.
- In a medium bowl, combine **mayonnaise** with remaining vinegar. Add **coleslaw mix** and toss to thoroughly coat. Season with **salt** and **pepper**.



### 4 SERVE

- Divide **buns** between plates; fill with **BBQ pulled chicken** and as much **slaw** and **pickled jalapeño** (draining first) as you like. Serve with **potato wedges** and **ketchup** on the side for dipping.
- **TIP: Serve any extra slaw alongside your sandwiches.**