



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Mini Cucumbers



2 | 4

Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat



12 ml | 24 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



1 tsp | 2 tsp
Garlic Powder



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



0.5 oz | 1 oz
Gochujang Sauce
Contains: Soy,
Wheat

PONZU-GLAZED CHICKEN SANDOS

with Cucumbers & Spicy Mayo



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 590



BUST OUT

- 2 Small bowls
- Plastic wrap
- Large bowl
- Kosher salt
- Paper towels
- Black pepper
- Butter (1 TBSP | 2 TBSP)

Contains: Milk

PONZU + GOCHUJANG

Ponzu is a citrusy, umami-packed sauce that adds a sweet, tart zing to the chicken glaze. Gochujang is a deeply flavored Korean chili paste that adds heat to the sandwich spread.

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PONZU-GLAZED CHICKEN SANDOS

with Cucumbers & Spicy Mayo

INSTRUCTIONS

- **Wash and dry produce.**
- Slice **cucumbers** into ¼-inch rounds and place in a small bowl; season with **salt** and **pepper**. Halve and toast **buns**.
- In a large microwave-safe bowl, combine **ponzu** and **1 TBSP butter (2 TBSP for 4 servings)**. Microwave until butter melts, 30-60 seconds.
- Meanwhile, pat **chicken** dry with paper towels; cut crosswise into 1-inch-thick strips. Season with **garlic powder**, **salt**, and **pepper**. Add chicken to bowl with **glaze**; toss to coat. Cover bowl with plastic wrap and microwave until chicken is warmed through, 90 seconds.
- Meanwhile, in a second small bowl, combine **mayonnaise** and **gochujang**.
- Spread cut sides of **buns** with **spicy mayo**. Add as many **cucumber rounds** as you like to bottom buns and top with **glazed chicken**. Close buns.
- Divide **sandwiches** between plates. Serve with any **remaining cucumber rounds** on the side.