



Pulled BBQ Chicken Buns

with Smoky Paprika Chips and Zesty Slaw

Family 35-40 Minutes

10



Potatoes



Smoked Paprika



Chicken Thigh



Lime



Chives



Creme Fraiche



Coleslaw Mix



BBQ Sauce



Glazed Burger Bun

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, zester and bowl.

Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Smoked Paprika	1 sachet	1 sachet	2 sachets
Chicken Thigh**	3	4	6
Lime**	½	½	1
Chives**	1 bunch	1 bunch	1 bunch
Creme Fraiche** 7)	75g	150g	150g
Coleslaw Mix**	120g	180g	240g
BBQ Sauce	64g	96g	128g
Glazed Burger Bun 13)	2	3	4

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	574g	100g
Energy (kJ/kcal)	3375/807	588/140
Fat (g)	33	6
Sat. Fat (g)	13	2
Carbohydrate (g)	91	16
Sugars (g)	16	3
Protein (g)	39	7
Salt (g)	1.31	0.23

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Cook the Chips

Preheat your oven to 220°C/200°C fan/gas mark 7. Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel). Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then sprinkle over the **smoked paprika**. Toss to coat, then spread out in a single layer. **TIP:** Use two baking trays if necessary. When the oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through.



Bring on the BBQ

Once the **chicken** is cooked, transfer the **thighs** to a board or plate. Using two forks, gently pull the **chicken** apart. Pop the **pulled chicken** into another medium bowl with the **BBQ sauce**. Mix well to coat all of the **chicken** in the **sauce**, then cover with foil to keep warm.



Roast the Chicken

Meanwhile, lay the **chicken thighs** flat onto another baking tray, drizzle with **oil** and season with **salt** and **pepper**. Roast on the middle shelf of your oven until browned and cooked through, 16-18 mins. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. The chicken is cooked when no longer pink in the middle.



Finishing Touches

Just before serving, halve the **burger buns** and pop them onto a baking tray and into your oven to warm through, 2-3 mins. Cut any remaining **lime** into **wedges**.



Make the Zesty Slaw

While the **chicken** and **chips** cook, zest and and halve the **lime**. Roughly chop the **chives**. Reserve 1 tbsp of **creme fraiche** per person in a small bowl and set aside. In a medium bowl, combine the **lime zest**, **chives** and remaining **creme fraiche** with a squeeze of **lime juice**. Season with **salt** and **pepper**, then add the **coleslaw mix** and stir to combine. Taste and add more **lime juice**, **salt** or **pepper** if needed. Set the **slaw** aside.



Assemble and Serve

When everything is ready, pop the **buns** onto your plates and pile the **pulled BBQ chicken** onto the **bases**. Spread the **reserved creme fraiche** onto the **bun lids** and sandwich together. Serve the **chicken buns** with the **paprika chips**, **zesty slaw** and any remaining **lime wedges** alongside.

Enjoy!