



The 'Rachel' Chicken Sammie

with Slaw and Pickles

30 Minutes



Chicken Tenders



Cheddar Cheese, shredded



Sub Roll



Green Cabbage, shredded



Dill Pickle, sliced



Mayonnaise



Dijon Mustard



White Wine Vinegar



Smoked Paprika-Garlic Blend



Russet Potato

HELLO THE 'RACHEL'

A twist on the classic American sandwich composed of Swiss cheese, sauerkraut and Russian dressing!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Tenders*	340 g	680 g
Cheddar Cheese, shredded	¼ cup	½ cup
Sub Roll	2	4
Green Cabbage, shredded	56 g	113 g
Dill Pickle, sliced	90 ml	180 ml
Mayonnaise	4 tbsp	8 tbsp
Dijon Mustard	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	1 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Sugar*	½ tsp	1 tsp
Unsalted Butter*	2 tbsp	4 tbsp
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.

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Roast potato wedges

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



Toast rolls

While **chicken** cooks, halve **rolls**, then spread **½ tbsp butter** on **each half**. Arrange on another baking sheet, cut-side up. Sprinkle **cheese** over **top rolls**. Toast **rolls** in the **middle** of the oven until **cheese** is melted and **rolls** are golden-brown, 2-3 min. (**TIP:** Keep an eye on rolls so they don't burn!)



Prep

While **potato wedges** roast, stir together **mayo, Dijon, half the vinegar, ½ tsp sugar** (dbl both for 4 ppl), **salt and pepper** in a small bowl. Pat **chicken** dry with paper towels. Add **chicken, Smoked Paprika-Garlic Blend** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Toss to coat.



Toss slaw

While **rolls** toast, add **cabbage** and **2 tbsp mayo mixture** (dbl for 4 ppl) to a large bowl. Season with **salt and pepper**, then toss to combine.



Cook chicken

Heat a large non-stick pan over medium heat. When hot, add **chicken**. Cook, turning occasionally, until cooked through, 5-6 min.** (**TIP:** Don't overcrowd the pan; cook chicken in 2 batches if needed!)



Finish and serve

Top **bottom rolls** with **slaw, chicken, pickles** and **top rolls**. Divide **sammies** and **potato wedges** between plates. Serve **remaining mayo mixture** on the side for dipping.

Dinner Solved!