



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



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



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



¼ oz | ½ oz
Frank's Seasoning
Blend



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



1 | 2
Frank's Hot
Sauce



½ Cup | 1 Cup
Mozzarella
Cheese
Contains: Milk

BUFFALO CHICKEN MOZZARELLA MELTS

with Tomato & Spicy Mayo



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 15 MIN | CALORIES: 640



BUST OUT

- Small bowl
- Medium pan
- Paper towels
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

THANKS, FRANK'S

Got heat-sensitive folks at the table? Just go easier on the seasoning and hot sauce.

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BUFFALO CHICKEN MOZZARELLA MELTS

with Tomato & Spicy Mayo

INSTRUCTIONS

- **Wash and dry produce.**
- Halve **buns**; toast until golden brown. Thinly slice **tomato** into rounds.
- In a small bowl, combine **mayonnaise** and **¼ tsp Frank's Seasoning Blend** (½ tsp for 4 servings). Stir until well combined.
- Pat **chicken** dry with paper towels. (TIP: To get even more Buffalo flavor in every bite, carefully cut each chicken breast horizontally into two thin cutlets.) Season all over with **remaining Frank's Seasoning Blend**.
- Heat a **drizzle of oil** in a medium pan over medium-high heat. Add **chicken** and cook until slightly warmed, 1-2 minutes per side. Stir in **Frank's hot sauce** and **1 TBSP butter** (2 TBSP for 4 servings) until butter has melted; baste chicken with **sauce**.
- Top **chicken** with **mozzarella**. Cover and cook until cheese melts, 1-2 minutes.
- Spread cut sides of **toasted buns** with **spicy mayo**. Fill buns with **cheesy chicken**, any **remaining sauce** in pan, and **tomato**. Divide **melts** between plates and serve.