



FRIED CHICKEN BLT SANDWICHES

with Dill Potato Salad & Lemony Greens

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Red Potatoes



1 | 1
Lemon



¼ oz | ¼ oz
Dill



1 | 2
Tomato



1 | 2
Baby Lettuce



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Hot Sauce



1 TBSP | 2 TBSP
Fry Seasoning



10 oz | 20 oz
Chicken Cutlets



4 oz | 8 oz
Bacon



6 TBSP | 12 TBSP
Mayonnaise
Contains: Eggs



82 g | 164 g
Tempura
Batter Mix
Contains: Eggs,
Milk, Wheat



2 tsp | 4 tsp
Dijon Mustard



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

FRIED CHICKEN BLTS

A savory mashup of two sandwich favorites

PREP: 15 MIN | COOK: 40 MIN | CALORIES: 1620



HELLO FRESH

GOOD CLUCK

For extra-crispy results, be sure to fry in batches, giving the fresh oil enough time to heat up before adding more chicken.

BUST OUT

- Medium pot
- Strainer
- 2 Large bowls
- Small bowl
- Paper towels
- Plastic wrap
- Mallet
- Zip-close bag
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 4 TBSP)
- Cooking oil (for frying)



1 PREP & COOK POTATOES

- Wash and dry produce.
- Dice **potatoes** into ¾-inch pieces. Place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 12-15 minutes. Drain and rinse under cold water; transfer to a large bowl to cool. **TIP: Spread potatoes out to help them cool more quickly.**
- While potatoes cook, quarter **lemon**. Pick and finely chop **fronds from dill**. Thinly slice **tomato** into rounds. Trim and discard root end from **lettuce**; reserve two large leaves (**four leaves for 4 servings**), then roughly chop remaining lettuce.



2 MARINATE CHICKEN

- In a small bowl, combine **half the sour cream**, **half the hot sauce**, **1 tsp Fry Seasoning (2 tsp for 4 servings)**, a **big pinch of salt**, and **pepper**. Add **water** 1 tsp at a time until mixture reaches a thin, pourable consistency.
- Pat **chicken*** dry with paper towels; place between two large pieces of plastic wrap; pound with a mallet or rolling pin until about ½ inch thick.
- Transfer **marinade** to a zip-close bag. Add chicken and seal to close; set aside to marinate, tossing occasionally. Wash out bowl.



3 COOK BACON & MAKE SAUCE

- Heat a large dry, heavy-bottomed pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Carefully discard bacon fat in pan; wash out pan.
- While bacon cooks, in bowl used for marinade, combine **two packets of mayonnaise**, **¼ tsp Fry Seasoning**, and **remaining hot sauce** to taste (**four packets of mayonnaise and ½ tsp Fry Seasoning for 4 servings**). Season with **salt** and **pepper**.



4 COAT CHICKEN

- In a medium bowl (**large bowl for 4 servings**), combine **tempura batter mix**, **remaining Fry Seasoning**, a **pinch of salt**, and **pepper**.
- Remove **chicken** from marinade; allow excess to drip off (**discard remaining marinade**). Add to bowl with **batter mix**; toss until thoroughly coated, pressing to adhere mixture in a thick layer.



5 FRY CHICKEN

- Heat **½-inch layer of oil** in pan used for bacon over medium-high heat.
- Once oil is hot enough that a **pinch of batter mix** sizzles when added to pan, add **coated chicken** in a single layer.
- Cook for 1 minute, then reduce heat to medium and cook until browned and cooked through, 3-5 minutes per side. (**TIP: Work in batches if necessary; lower heat if chicken begins to brown too quickly.**) Transfer chicken to a paper-towel-lined plate; season with **salt**.



6 TOAST BREAD & MAKE SALADS

- While chicken cooks, toast **sourdough slices**.
- To bowl with **potatoes**, add **mustard**, **remaining sour cream**, **remaining mayonnaise**, a **squeeze of lemon juice**, and as much **dill** as you like. Toss to combine. Season with **salt** and **pepper**.
- In a second large bowl, toss **chopped lettuce** with **2 TBSP olive oil (4 TBSP for 4 servings)**, a **big squeeze of lemon juice**, **salt**, and **pepper**.



7 ASSEMBLE & SERVE

- Spread **half the sourdough slices** with **sauce**. Fill with **chicken**, **bacon**, **tomato**, and **lettuce leaves**. Close **sandwiches**.
- Halve **sandwiches** and divide between plates. Serve with **potato salad** and **greens** on the side.

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*Bacon is fully cooked when internal temperature reaches 145°.
*Chicken is fully cooked when internal temperature reaches 165°.