



T-PAIN'S SPICY GARLIC CHICKEN SANDWICHES

with Hot Like the Tropics Pineapple Slaw

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Pineapple



1 | 1
Lime



2 Cloves | 4 Cloves
Garlic



1 | 2
Tomato



4 oz | 8 oz
Coleslaw Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Smoked Paprika



1 tsp | 2 tsp
Chili Powder



3 | 6
Frank's Hot Sauce



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



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



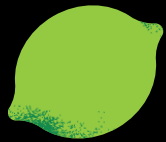
FROM T-PAIN'S KITCHEN



The Grammy award-winning singer, producer, and songwriter serves up unexpected flavor combinations that honor his Southern roots and pack in loads of flavor.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 780



HELLO FRESH

DOWN PAT

Patting the chicken dry helps the seasonings stick to the meat and promotes even browning.

BUST OUT

- Strainer
- Zester
- Grater
- Small bowl
- Medium bowl
- Paper towels
- Large pan
- 2 Large bowls

- Kosher salt
 - Black pepper
 - Sugar (¼ tsp | ½ tsp)
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (2 TBSP | 4 TBSP)
- Contains: Milk



1 PREP

- Wash and dry produce.
- Drain **pineapple**, then roughly chop. Zest and halve **lime**. Grate **garlic** into a small microwave-safe bowl. Thinly slice **tomato** into rounds; season with **salt** and **pepper**.



2 MAKE SLAW

- In a medium bowl, combine **coleslaw mix**, **chopped pineapple**, **mayonnaise**, ¼ tsp sugar, juice from half the lime, and a **pinch of lime zest** (use ½ tsp sugar, juice from whole lime, and a **big pinch of lime zest** for 4 servings). Season with **salt** and **pepper**. Set aside until ready to serve.



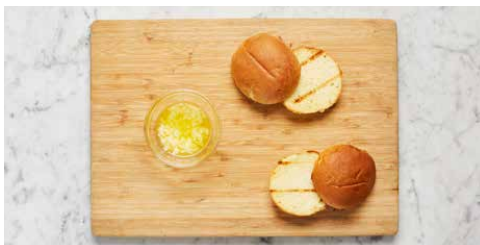
3 COOK & SHRED CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **half the paprika**, **half the chili powder**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side.
- Transfer chicken to a large bowl. Once cool enough to handle, shred chicken using 2 forks.



4 MAKE SAUCE

- Meanwhile, place **1 TBSP butter** (2 TBSP for 4 servings) in a second large microwave-safe bowl; microwave until butter has melted, 30-60 seconds.
- Add **Frank's hot sauce**, **remaining paprika**, and **remaining chili powder** to bowl with **melted butter**; stir to combine.
- Add **shredded chicken** to bowl with **spicy sauce**; toss until coated.



5 TOAST & MIX

- Halve and toast **buns**.
- Add **1 TBSP butter** (2 TBSP for 4 servings) to bowl with **garlic**. Microwave until butter has melted, 30-60 seconds. Stir to combine.



6 ASSEMBLE SANDWICHES

- Brush **bottom buns** with **half the garlic butter** and fill with **spicy chicken**. Top with **seasoned tomato** and close **sandwiches**. Brush outsides of **top buns** with remaining garlic butter.



7 SERVE

- Divide **spicy garlic chicken sandwiches** and **Hot Like the Tropics pineapple slaw** between plates. Serve.

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