



CHICKEN, BACON & BASIL MAYO SANDWICHES

with Tomato Salad & Balsamic Dipper

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Bacon



1 | 2
Shallot



1 Clove | 2 Cloves
Garlic



1 | 2
Tomato



5 tsp | 10 tsp
Balsamic Vinegar



1 TBSP | 2 TBSP
Italian Seasoning



10 oz | 20 oz
Chicken Cutlets



2 | 4
Flatbreads
Contains: Sesame,
Wheat



1 | 2
Basil Paste



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



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

HELLO

BALSAMIC DIPPER

A tangy combo of balsamic vinegar, shallot, and herbaceous Italian Seasoning that's perfect for dipping your sandwich



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 930



SLICELY DONE

Squishing tomatoes when slicing? Use a serrated knife! The teeth on the blade cut through the skin every time.

BUST OUT

- Large pan
- Paper towels
- 2 Small bowls
- Plastic wrap
- Mallet
- Baking sheet
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Sugar (¼ tsp | ½ tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 COOK BACON

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Heat a large dry 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. Wipe out pan and let cool slightly.



2 PREP & MAKE TOMATO SALAD

- Meanwhile, halve **tomato** lengthwise and thinly slice into half-moons. Halve, peel, and thinly slice **shallot**. Peel and mince or grate **garlic**.
- In a small bowl, combine tomato, shallot, garlic, **balsamic vinegar**, **¼ tsp sugar**, and a **pinch of Italian Seasoning (½ tsp sugar and a big pinch of Italian Seasoning for 4 servings)**. Set aside to marinate.



3 COOK CHICKEN

- Pat **chicken*** dry with paper towels; place between two large pieces of plastic wrap. Pound with a mallet or rolling pin until chicken is about ½ inch thick. Season with **remaining Italian Seasoning**, a **pinch of salt**, and **pepper**.
- Heat a **drizzle of oil** in pan used for bacon over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side.



4 TOAST FLATBREADS & MIX MAYO

- Meanwhile, place **flatbreads** on a baking sheet. Toast on top rack, flipping halfway through, until golden, 3-4 minutes. Transfer to a cutting board; halve crosswise.
- In a second small bowl, combine **basil paste** and **mayonnaise**.



5 MAKE DIPPER & SAMMIES

- Pour **balsamic mixture** from tomato salad into two small serving bowls (**four for 4 servings**). Add **1 tsp olive oil** to each bowl; stir to combine.
- Spread **flatbreads** with **basil mayo**. Fill with **bacon**, **chicken**, and as much **tomato salad** as you like. Close **sandwiches** and halve crosswise.



6 FINISH & SERVE

- Divide any **remaining tomato salad** between bowls. Divide **sandwiches** between plates. Serve with **balsamic dipper** on the side.

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