



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Tomato



1 | 2  
Sliced Dill Pickle



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



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Hot Sauce



8.6 oz | 17.2 oz  
Fully Cooked  
Chicken Breasts



1 TBSP | 1 TBSP  
BBQ Seasoning

# SMOKY BBQ CHICKEN SANDWICHES

with Spicy Mayo, Tomato & Dill Pickle



✓ **READY, SET,  
LUNCH!**



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

**TOTAL TIME: 10 MIN | CALORIES: 510**



### BUST OUT

- Small bowl
- Paper towels
- Medium bowl
- Olive oil (1 tsp | 1 tsp)
- Plastic wrap
- Kosher salt

### MANDATORY ASSEMBLY

This sandwich tastes best when assembled just before eating. If you're taking it to go, pack the tomato and sliced pickle separately so they don't make the bun soggy!

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## SMOKY BBQ CHICKEN SANDWICHES

with Spicy Mayo, Tomato & Dill Pickle

### INSTRUCTIONS

- **Wash and dry produce.**
- Roughly chop **half the sliced pickle**. Halve **buns**; toast until golden brown. Thinly slice **tomato** into rounds.
- In a small bowl, combine **mayonnaise, chopped pickle**, and as much **hot sauce** as you like.
- Pat **chicken** dry with paper towels.
- In a medium microwave-safe bowl, combine **chicken, half the BBQ Seasoning (all for 4 servings)**, a **drizzle of olive oil**, and a **pinch of salt**. Cover with plastic wrap; microwave until warmed through, 2-3 minutes.
- Spread **top and bottom buns** with **spicy mayo**. Fill buns with **chicken, tomato, and sliced pickle**. Divide **sandwiches** between plates and serve.