



INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 2 TBSP
Sweet and Smoky
BBQ Seasoning



1 | 2
Sliced Dill Pickle



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 | 4
Brioche Buns
Contains: Wheat



4 oz | 8 oz
Shredded Red
Cabbage



1 | 2
Frank's Hot
Sauce



5 tsp | 5 tsp
White Wine
Vinegar



2 | 4
Scallions



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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



HELLO

SECRET SAUCE

Mayo, chopped pickle, sugar, and hot
sauce = a slammin' spread.

SLAMMIN' SECRET SAUCE CHICKEN SANDWICHES

with Scallion Cabbage Slaw



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 700



HERE'S THE SKINNY

Pounding the chicken in step 2 ensures quicker and more even cooking. Plus, a skinnier cutlet makes this sandwich easier to bite.

BUST OUT

- Medium bowl
- Paper towels
- Plastic wrap
- Mallet
- Large pan
- Small bowl

- Kosher salt
- Black pepper
- Sugar (1¾ tsp | 3½ tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh
(646) 846-3663 | HelloFresh.com

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



1 PREP & MAKE SLAW

- Wash and dry produce.
- Trim and thinly slice **scallions**. Finely chop a few **pickle slices** until you have 1 tsp (2 tsp for 4 servings).
- In a medium bowl, combine scallions, **sour cream**, **half the vinegar (all for 4)**, **1½ tsp sugar (3 tsp for 4)**, and a **dash or two of Frank's hot sauce (save the rest for step 3)**. Add **cabbage** and toss to combine. Season with **salt** and **pepper**.



3 TOAST BUNS & MAKE SAUCE

- While chicken cooks, halve and toast **buns** until golden; spread cut sides with **1 TBSP butter (2 TBSP for 4 servings)**.
- In a small bowl, combine **mayonnaise**, **chopped pickle**, **¼ tsp sugar (½ tsp for 4)**, and as much **remaining Frank's hot sauce** as you like. **TIP: Start with half the remaining hot sauce, then taste and add more from there if you like things spicy.**



2 COOK CHICKEN

- Pat **chicken*** dry with paper towels. Place between 2 large pieces of plastic wrap. Pound with a mallet or heavy-bottomed pan until about ½ inch thick. Season with **salt** and **pepper**, then rub all over with **BBQ Seasoning**.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-4 minutes per side.



4 FINISH & SERVE

- Spread **bottom buns** with **secret sauce**. Fill buns with **chicken** and as much **sliced pickle** as you like.
- Divide **sandwiches** and **slaw** between plates. Serve.