



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

**Brioche Buns**  
Contains: Eggs, Milk,  
Soy, Wheat



1 | 2

**Tomato**



**8.6 oz | 17.2 oz**  
Fully Cooked  
Chicken Breasts



**1 TBSP | 1 TBSP**  
Mexican Spice  
Blend



**¼ Cup | ½ Cup**  
Monterey Jack  
Cheese  
Contains: Milk



**4 TBSP | 8 TBSP**  
Guacamole



**2 TBSP | 4 TBSP**  
Mayonnaise  
Contains: Eggs

# CHEESY CHICKEN & GUAC SANDOS

with Tomato & Monterey Jack



✓ **READY, SET,  
LUNCH!**



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

**TOTAL TIME: 10 MIN | CALORIES: 630**



### BUST OUT

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

### LIME TIME

Have a lime (or lemon) hanging around? Add a squeeze to the creamy guacamole for extra-bright, citrusy flavor.

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## CHEESY CHICKEN & GUAC SANDOS

with Tomato & Monterey Jack

### INSTRUCTIONS

- Halve **buns**; toast until golden brown.
- **Wash and dry produce.**
- Slice **tomato** into ¼-inch-thick rounds. Season with a **pinch of salt**.
- Pat **chicken** dry with paper towels. Thinly slice crosswise into strips.
- In a medium microwave-safe bowl, toss **chicken** with **half the Mexican Spice Blend (all for 4 servings)**, a **drizzle of olive oil**, and a **pinch of salt and pepper**; sprinkle with **Monterey Jack**. Cover bowl with plastic wrap and microwave until chicken is warmed through and cheese melts, 1-2 minutes.
- Meanwhile, in a small bowl, combine **guacamole** and **mayonnaise**.
- Spread cut sides of **buns** with **creamy guacamole**. Using tongs or a slotted spoon, fill buns with **cheesy chicken**; top with **tomato**. Divide **sandos** between plates and serve.