



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Ciabattas

Contains: Soy, Wheat



1 | 2

Apple



1 | 1

Lemon



8.6 oz | 17.2 oz

Fully Cooked
Chicken Breasts



4 TBSP | 8 TBSP

Mayonnaise

Contains: Eggs



2 tsp | 4 tsp

Dijon Mustard



1 oz | 2 oz

Dried Cranberries



2 oz | 4 oz

Arugula

CHICKEN SALAD SANDWICHES

with Cranberries & Tangy Arugula-Apple Salad



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 810



BUST OUT

- Paper towels
- Kosher salt
- 2 Medium bowls
- Black pepper
- Olive oil (1 TBSP | 2 TBSP)

GRAPE MINDS

Not a fan of dried cranberries? No prob! If you have some grapes on hand, halve them lengthwise and stir them into the mix instead.

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CHICKEN SALAD SANDWICHES

with Cranberries & Tangy Arugula-Apple Salad

INSTRUCTIONS

- Halve **ciabattas**. Toast until golden if desired.
- Meanwhile, **wash and dry produce**. Halve, core, and thinly slice **apple**. Quarter **lemon**.
- Pat **chicken** dry with paper towels; dice into bite-size pieces. **TIP: For a different texture, use two forks to shred the chicken instead.**
- Place **chicken** in a medium bowl. Stir in **mayonnaise, mustard, and cranberries**. Taste and season with **salt and pepper**.
- In a second medium bowl, toss **arugula** and **apple** with **1 TBSP olive oil (2 TBSP for 4 servings)**, a **squeeze of lemon juice**, and a **pinch of salt**. **TIP: Stir in more lemon juice for extra tang.**
- Fill **ciabattas** with **chicken salad** and as much **arugula-apple salad** as you like.
- Divide **sandwiches** between plates. Serve **remaining arugula-apple salad** on the side.