



# Spicy Chicken Sandwich with Fries

Spicy

30 Minutes



Chicken Thighs/Leg



Mayonnaise



Roma Tomato



Hot Sauce



All-Purpose Flour



Artisan Bun



Spring Mix



Russet Potato



Cajun Spice Blend



Ketchup

HELLO HOT SAUCE

*This low calorie condiment is the perfect way to kick your meal up a notch!*

## Start here

- Before starting, preheat the oven to 475°F.
- Wash and dry all produce.

## Bust Out

2 Baking sheets, medium bowl, serrated knife, tongs, large non-stick pan, paper towels, measuring spoons

## Ingredients

	2 Person	4 Person
Chicken Thighs/Leg ♦	310 g***	620 g***
Mayonnaise	4 tbsp	8 tbsp
Roma Tomato	80 g	160 g
Hot Sauce 🌶️	4 tbsp	8 tbsp
All-Purpose Flour	28 g	56 g
Artisan Bun	2	4
Spring Mix	28 g	56 g
Russet Potato	460 g	920 g
Cajun Spice Blend	1 tbsp	2 tbsp
Ketchup	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

\*\*\* Minimum weight on chicken

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

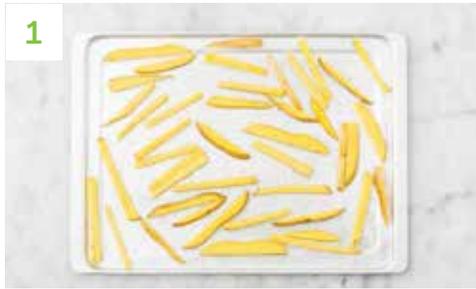
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## Start fries

Cut **potatoes** into ¼-inch matchstick fries, then toss with **1 tbsp oil** on a baking sheet. Season with **salt** and **pepper**. Roast in the **top** of oven, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Roast in the top and the bottom of oven and rotate sheets halfway through cooking.)



## Prep toppings

While the **chicken** bakes, cut **tomato** into ¼-inch rounds. Halve the **buns**. Add **bun halves** directly to the **bottom** rack of the oven, cut-sides down. Toast, until golden-brown, 1-2 min. (**TIP:** Keep your eye on them so they don't burn!)



## Prep chicken

While the **fries** roast, mix **Cajun Spice Blend** with **flour** in a medium bowl. Pat the **chicken** dry with paper towels, then transfer to a plate. Season with **salt** and **pepper**. Coat **chicken** all over with **hot sauce**. Working with **one piece of chicken** at a time, press both sides into the **cajun spiced flour** to coat completely.



## Finish and serve

Spread **1 tbsp mayo** on top and bottom of **buns**. Top with **spring mix**, **chicken** and **tomato slices**. Divide **sandwiches** and **fries** between plates. Serve with **ketchup** alongside, for dipping.

## Dinner Solved!



## Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **chicken**. Sear, until golden-brown, flipping carefully, 1-2 min per side. Transfer **chicken** to another baking sheet. Bake in the **middle** of the oven, until cooked through, 10-12 min.\*\*