



Sweet Chili Chicken Tenders

with Sweet Potato Fries and House Salad

PRONTO 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Chicken Tenders
-  Sweet Chili Sauce
-  Panko
-  Sweet Potato
-  White Wine Vinegar
-  Spring Mix
-  Garlic Salt
-  Mayonnaise
-  Green Onions
-  Plum Sauce
-  Carrot

HELLO PANKO

A dusting of panko is what gives these tenders their crispy texture!

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

2 Baking Sheets, 2 Large Bowls, Paper Towels, Parchment Paper, Medium Bowl, Box Grater, Measuring Cups, Measuring Spoons

Ingredients

	2 Person	4 Person
Chicken Tenders	340 g	680 g
Sweet Chili Sauce	4 tbsp	8 tbsp
Panko	1 cup	2 cup
Sweet Potato	340 g	680 g
White Wine Vinegar	1 tbsp	2 tbsp
Spring Mix	113 g	227 g
Garlic Salt	1 ½ tsp	1 tbsp
Mayonnaise	4 tbsp	8 tbsp
Green Onions	2	4
Plum Sauce	4 tsp	8 tsp
Carrot	170 g	340g
Oil*		
Salt and Pepper*		

* Pantry items

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

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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1. ROAST SWEET POTATOES

Cut **sweet potatoes** into ½-inch fries. Toss **sweet potatoes** with **1 tbsp oil** (dbl for 4ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 20-22 min.



4. MAKE DRESSING

Peel, then grate the **carrot**. Thinly slice **green onion**. Whisk together **vinegar**, **green onions**, **remaining mayonnaise** and **1 tsp sugar** (dbl for 4ppl) in a large bowl. Season with **salt** and **pepper**.



2. PREP CHICKEN

While **sweet potatoes** cook, pat **chicken** dry with paper towels, then cut **each tender** in half. Add **chicken**, **garlic salt** and **1 tbsp mayo** (dbl for 4ppl) to a medium bowl. Toss to combine. Season with **salt** and **pepper**. Sprinkle over **panko**, then toss to coat.



5. FINISH CHICKEN

Stir together **plum sauce** and **sweet chili sauce** in another large bowl. Season with **salt** and **pepper**. Add the **cooked chicken**. Toss to coat.



3. COOK CHICKEN

On another parchment-lined baking sheet, arrange **chicken** in a single layer. Drizzle over **1 tbsp oil** (dbl for 4ppl). Bake in the **top** of the oven, until **chicken** is cooked through, 14-16 min. **



6. FINISH AND SERVE

Add the **spring mix** and **carrots** to the large bowl with the **green onion dressing**. Toss to coat. Divide the **chicken**, **fries** and **salad** between plates.

Dinner Solved!