



THANKSGIVING ANYTIME CHICKEN SANDOS

with Gravy, Cranberry Sauce & Potato-Carrot Jumble

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Onion



6 oz | 12 oz
Carrots



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Garlic Powder



1 tsp | 2 tsp
Dried Thyme



1 | 2
Cranberry Jam



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 | 2
Chicken Stock
Concentrate



2 | 4
Brioche Buns
Contains: Eggs, Milk,
Soy, Wheat



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



*The ingredient you received may be a different color.

HELLO

GRAVY

You'll make a roux by cooking flour with butter for a rich, silky gravy.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 810



HERE'S THE SKINNY

Pounding the chicken in Step 2 ensures quicker, more even cooking. Plus, a thinner cutlet makes this sammy easier to bite into.

BUST OUT

- Peeler
- Baking sheet
- Paper towels
- Plastic wrap
- Mallet
- Large pan
- Aluminum foil
- Small bowl
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (3 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP & ROAST VEGGIES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into 1-inch pieces. Halve, peel, and mince **half the onion**: cut remaining onion into quarters. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces.
- Toss potatoes, **quartered onion**, and carrots on a baking sheet with a **large drizzle of oil, salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.



4 MIX CRANBERRY SAUCE

- While chicken cooks, in a small bowl, combine **cranberry jam**, **1 TBSP water** (2 TBSP for 4 servings), a **pinch of remaining thyme, salt**, and **pepper**.



2 PREP CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels; place between 2 large pieces of plastic wrap. Pound with a mallet or rolling pin until chicken is about ½ inch thick.
- Season chicken all over with **garlic powder**, **half the thyme (you'll use more later)**, **½ tsp salt** (1 tsp for 4 servings), and **pepper**.



5 MAKE GRAVY & TOAST BUNS

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for chicken over medium heat. Add **minced onion**; cook, stirring, until softened, 3-4 minutes.
- Reduce heat to low. Sprinkle **flour** over onion; whisk to combine. Stir in **½ cup water** (1 cup for 4) and **stock concentrate**. Bring to a simmer and cook until thickened and saucy, 1-2 minutes. Season with **salt** and **pepper**. Remove from heat.
- While gravy cooks, halve and toast **buns**.



3 COOK CHICKEN

- Heat a **drizzle of oil (large drizzle for 4 servings)** in a large pan over medium-high heat. Add **chicken** and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer chicken to a plate and tent with foil to keep warm. Wipe out pan and let cool.



6 ASSEMBLE & SERVE

- Spread a **thin layer of cranberry sauce** onto cut sides of **bottom buns**. Fill buns with **chicken** and top with as much **gravy** as you like (**be sure to reserve at least a couple spoonfuls for serving**). Close **sandwiches**.
- Divide sandwiches and **potato-carrot jumble** between plates. Serve with reserved gravy for dipping.

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