

# **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes\*





10 oz | 20 oz Chicken Cutlets



1 tsp | 2 tsp Garlic Powder



Cranberry Jam



Onion



Carrots

1 tsp | 2 tsp Dried Thyme



1 TBSP | 2 TBSP Flour Contains: Wheat



Chicken Stock Concentrate



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.

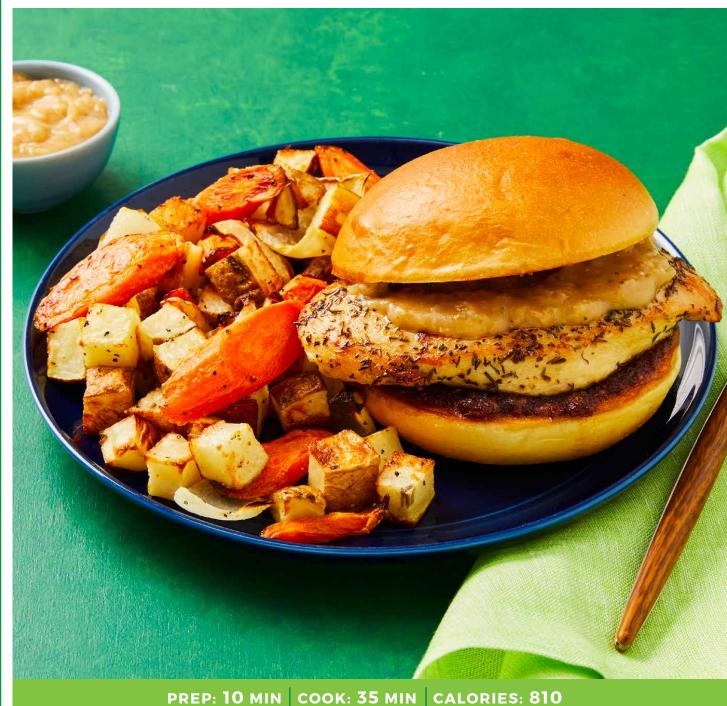
# **HELLO**

### **GRAVY**

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

# THANKSGIVING ANYTIME CHICKEN SANDOS

with Gravy, Cranberry Sauce & Potato-Carrot Jumble





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

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### **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.



# 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), 1/2 tsp salt (1 tsp for 4 servings), and pepper.



- 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.



· 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.



#### **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 1/2 cup water (1 cup for 4) and stock concentrate. Bring to a simmer and cook until thickened and saucv. 1-2 minutes. Season with salt and pepper. Remove from heat.
- · While gravy cooks, halve and toast buns.



#### **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.