



The 'Rachel' Pastrami-Style Chicken Sammie

with Slaw and Pickle

FAMILY 30 Minutes



Chicken Tenders



Artisan Bun



Coleslaw Mix



Swiss Cheese



Dill Pickle, sliced



Mayonnaise



Dijon Mustard



Yellow Potato



White Wine Vinegar



Pastrami Spice Blend

HELLO THE 'RACHEL'

A twist on the classic American sandwich composed of Swiss cheese, sauerkraut, and Russian dressing.

Start Strong

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

Remove 4 tbsp butter from the fridge and let it soften to room temperature.

Bust Out

2 Baking Sheets, Parchment Paper, Small Bowl, Measuring Spoons, Paper Towels, 2 Large Bowls, Large Non-Stick Pan

Ingredients

	4 Person
Chicken Tenders	680 g
Artisan Bun	4
Coleslaw Mix	170 g
Swiss Cheese	56 g
Dill Pickle, sliced	1
Mayonnaise	¼ cup
Dijon Mustard	1 tbsp
Yellow Potato	600 g
White Wine Vinegar	1 tbsp
Pastrami Spice Blend	2 tbsp
Unsalted Butter*	¼ cup
Sugar*	1 tsp
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 POTATO WEDGES

Cut **potatoes** into ½-inch wedges. Toss **potatoes** with **2 tbsp oil** on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **top** of oven, until golden-brown, 25-28 min.



4. TOAST BREAD

Halve **buns**, then spread **½ tbsp butter** on each half. Arrange **buns**, cut-side up, on another baking sheet. Sprinkle **cheese** over **top buns**. Toast in **middle** of oven, until **cheese** melts and **buns** are golden-brown, 2-3 min.



2. PREP

While **potato wedges** roast, stir together **mayo, mustard, vinegar** and **1 tsp sugar** in a small bowl. Season with **salt** and **pepper**. Set aside. Pat **chicken** dry with paper towels. Add **chicken, Pastrami Spice Blend** and **1 tbsp oil** in a large bowl. Stir to coat.



5. MAKE SLAW

Toss **slaw** with **2 tbsp mayo mixture** in another large bowl. Toss to combine. Season with **salt** and **pepper**.



3. COOK CHICKEN

Heat a large non-stick pan over medium-high heat. When hot, add **chicken**. Cook, turning pieces over occasionally, until cooked through, 5-6 min.** (**TIP:** Don't overcrowd the pan; cook the chicken in two batches if needed!)



6. FINISH AND SERVE

Divide **slaw** over **bottom buns**, then top with **chicken** and **pickles**. Cover with **top buns**. Divide **sammies** and **potato wedges** between plates. Serve with **remaining mayo mixture**, for dipping.

Dinner Solved!