



HELLO
FRESH

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 | 1
Sliced Dill Pickle



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs, Soy



1 tsp | 2 tsp
Hot Sauce



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
Flour
Contains: Wheat



1 TBSP | 2 TBSP
Cornstarch



2 TBSP | 4 TBSP
Cajun Spice Blend



10 oz | 20 oz
Chicken Cutlets
Contains: Eggs, Milk, Soy, Wheat



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

*The ingredient you received may be a different color.

HELLO

CAJUN SPICE BLEND

This bold mix of smoked paprika, cayenne pepper, garlic, onion, thyme, basil, and oregano adds so much oomph to chicken and potatoes.

CRISPY CAJUN CHICKEN SANDWICHES

with Potato Wedges & Secret Sauce



PREP: 5 MIN

COOK: 35 MIN

CALORIES: 1150



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DOWN TO DREDGE

Why do we ask you to dredge your chicken (aka coat it in the sour cream and flour mixtures) three times in step 3? A triple dredge creates extra layers of coating, which gives the cutlets a satisfyingly crunchy texture while the insides stay perfectly juicy. We promise it's worth the effort—you'll be rewarded with swoon-worthy results that rival your favorite restaurant!

BUST OUT

- Baking sheet
- Small bowl
- Medium bowl
- Paper towels
- Plastic wrap
- Mallet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp + more for frying**)
- Sugar (**$\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp**)
- Butter (**2 TBSP | 4 TBSP**)
Contains: Milk

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



1 PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into $\frac{1}{2}$ -inch-thick wedges. Mince a **few pickle slices** until you have 1 tsp (**2 tsp for 4 servings**).
- Toss potatoes on a baking sheet with a **large drizzle of oil**, **$\frac{1}{2}$ TBSP Cajun Spice** (**you'll use more in the next step**), **salt**, and **pepper**.
- Roast on top rack until golden brown and tender, 20-25 minutes.



2 MAKE SAUCE & MIX COATINGS

- While potatoes roast, in a small bowl, combine **mayonnaise**, **hot sauce**, **minced pickle**, and **$\frac{1}{4}$ tsp sugar ($\frac{1}{2}$ tsp for 4 servings)**. **TIP:** If you don't like spicy food, add hot sauce to taste.
- In a medium bowl, combine **sour cream** with **4 TBSP water** (**8 TBSP for 4**); season with **salt** and **pepper**.
- In a shallow dish, combine **flour**, **cornstarch**, **1 TBSP Cajun Spice** (**2 TBSP for 4**), **1 tsp salt** (**2 tsp for 4**), and **pepper**. (**You'll use the rest of the Cajun Spice in the next step.**)



4 FRY CHICKEN

- Heat a $\frac{1}{3}$ -inch layer of oil in a large, preferably nonstick, pan over medium-high heat. Once oil is hot enough that a **pinch of flour mixture** sizzles immediately when added to the pan, add coated **chicken**. Cook until golden brown and cooked through, 3-5 minutes per side. **TIP:** Lower heat if chicken begins to brown too quickly.
- Transfer to a paper-towel-lined plate. Season with **salt**.



5 TOAST BUNS

- While chicken cooks, halve and toast **buns**.
- Spread cut sides of buns with **2 TBSP butter** (**4 TBSP for 4 servings**).



3 COAT CHICKEN

- Pat **chicken*** dry with paper towels. Place between two large pieces of plastic wrap; pound with a mallet or heavy-bottomed pan until about $\frac{1}{2}$ inch thick. Season all over with **remaining Cajun Spice**, **salt**, and **pepper**.
- Working one piece at a time, coat chicken in **flour mixture**, then dip into **sour cream mixture** until fully coated on both sides; press again into flour mixture. Shake off excess flour, then repeat this process two more times, coating each piece in sour cream mixture and pressing into flour mixture. Set aside on a plate. Discard remaining flour mixture and sour cream mixture.



6 SERVE

- Spread cut sides of **buns** with **secret sauce**. Fill buns with **chicken** and as much **sliced pickle** as you like.
- Divide **sandwiches** between plates and serve with **potato wedges** on the side. **TIP:** If you have some, serve with **ketchup** for dipping.