



Chicken Teriyaki Sandwich

WITH ROASTED POTATOES AND SESAME SLAW

Classic



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl,
Medium Non-Stick Pan

Ingredients

1 fl. oz. Teriyaki Glaze
3 oz. Shredded Red Cabbage
½ cup Panko Breadcrumbs
8 oz. Yukon Potatoes
1 Persian Cucumber
.84 oz. Mayonnaise
1½ fl. oz. Creamy Roasted Sesame Dressing
2 Brioche Buns
Customize It Options
12 oz. Boneless Skinless Chicken Breasts
12 oz. Boneless Pork Chops
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/18753

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 3 and 4, cooking until browned and pork reaches minimum internal temperature 3-4 minutes per side.



1. Roast the Potatoes

- Quarter **potatoes**.
- Place potatoes on prepared baking sheet and toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**. Massage oil, salt, and pepper into potatoes.
- Spread into a single layer. Roast in hot oven until browned and tender, 20-25 minutes, tossing once halfway through.
- While potatoes roast, continue recipe.



2. Prepare Cucumber and Make Slaw

- Trim **cucumber** and slice into thin rounds.
- In a mixing bowl, combine **cabbage** and **dressing**. Set aside.



3. Prepare the Chicken

- Pat **chicken** dry.
- Cover chicken breasts with plastic wrap. *You may also use a gallon bag for easier clean-up.* Use a heavy object to pound to an even 1/8" thickness.
- Unwrap chicken. Place **panko** on a plate. Transfer chicken to plate with panko and flip until coated, pressing gently to adhere.



4. Fry the Chicken

- Line a plate with a paper towel.
- Place a medium non-stick pan over medium heat and add 2 Tbsp. **olive oil**.
- Add **chicken** to hot pan. Cook undisturbed until browned and chicken reaches a minimum internal temperature of 165 degrees, 3-4 minutes per side.
- *If pan is dry, add additional 1 tsp. olive oil at a time, as needed.*
- Remove from burner. Transfer chicken to towel-lined plate. Reserve pan; no need to wipe clean.



5. Toast Buns and Finish Dish

- Return pan used to fry chicken over medium-low heat.
- Add **buns** to hot, dry pan, cut side down. Toast until golden-brown, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom bun with **mayonnaise**, **chicken**, **teriyaki glaze**, **cucumbers**, **slaw**, and top bun. Bon appétit!