



Honey Butter Fried Chicken Cutlet Sandwich

WITH FRIES

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Cooking Spray
Baking Sheet, 2 Mixing Bowls,
Medium Non-Stick Pan

Ingredients

- 1/2 fl. oz. Honey
- 1 tsp. Garlic Pepper
- .84 oz. Mayonnaise
- 10 oz. Boneless Skinless Chicken Breast Cutlet
- 1/4 cup Homestyle Breader
- .6 oz. Butter
- 1.24 oz. Pickle Relish
- 2 Russet Potatoes
- 2 Brioche Buns

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/26530

*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 **450 degrees**. Let preheat, at least 10 minutes
- Set **butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic pepper**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Roast the Fries

- Cut **potatoes** into ¼"-thick fries and pat dry. Place fries on prepared baking sheet and toss with 1 tsp. **olive oil**, a pinch of **salt**, and half the **garlic pepper** (reserve remaining for sauce). Spread into a single layer.
- Roast in hot oven until lightly browned, 25-30 minutes, tossing fries halfway through.
- While fries roast, continue recipe.



2. Make the Honey Butter and Garlic Aioli

- In a mixing bowl, combine **honey** and softened **butter**. Set aside.
- In another mixing bowl, combine **mayonnaise**, remaining **garlic pepper**, and 1 tsp. **water**. Set aside.



3. Toast the Buns

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **buns** to hot pan and toast until lightly browned, 1-2 minutes.
- Remove from burner. Transfer to a plate and set aside. Reserve pan; no need to wipe clean.



4. Prepare the Chicken

- Place **breeding** on a plate. Spread into an even layer.
- Pat **chicken** dry. Place chicken on breading and flip, pressing gently to adhere to both sides.



5. Fry Chicken and Finish Dish

- Line a plate with a paper towel. Return pan used to toast buns to medium heat and add 2 Tbsp. **olive oil**.
- Lay **chicken** away from you in hot oil and flip every 1-2 minutes until golden-brown and chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes.
- Remove from burner. Transfer chicken to towel-lined plate.
- Plate dish as pictured on front of card, topping bottom **bun** with **relish**, chicken, **garlic aioli**, **honey butter**, and top bun. Bon appétit!