



NUTRITION *per serving* 106g carbohydrates 34g fat 60g protein 1536mg sodium | dairy-free, nut-free



Calories
982



Prep & Cook Time
30-40 min.



Cook Within
5 days



Difficulty
Easy



Spice Level
Mild

IN YOUR BOX

- 12 oz. Russet Potatoes
- 2 Parsley Sprigs
- 6 oz. Slaw Mix
- 1 tsp. Sugar
- 2 oz. White Balsamic Vinegar
- 1 7/8 oz. Mayonnaise
- 1 Lb. Boneless Skinless Chicken Thighs
- 1 Tbsp. BBQ Spice Rub
- 1 1/2 oz. BBQ Sauce
- 6 Slider Buns

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- 2 Mixing Bowls
- Medium Pan

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HOME CHEF

4TH OF JULY SPECIAL

Pulled BBQ Chicken Sliders

with salt and vinegar chips and cole slaw

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- **Salt** refers to kosher salt in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- Make sure **potatoes** are fully coated with **olive oil** to allow for even browning.
- Keep an eye on **potato chips** as they cook and remove browned potatoes early if necessary.
- **Heads Up!** White balsamic vinegar is used twice in this recipe. Half adds flavor to **cole slaw** and remaining flavors **potato chips**.

FROM THE CHEF

Be sure to keep an eye on potato chips as they bake. They will likely brown at an uneven rate, so carefully remove golden brown chips to a plate while remaining potatoes catch up.

Try serving slaw on your slider for the ultimate BBQ experience.

Did you know...

Dark meat is ideal for making pulled chicken as it remains tender, juicy, and shreds nicely after prolonged cooking.



Start the Potatoes

Cut **potatoes** into 1/8" rounds. Place potatoes on one half of prepared baking sheet. Toss with 1 Tbsp. **olive oil**, 1/2 tsp. **salt**, and a pinch of **pepper**. Bake 20 minutes, rotating pan halfway through.



Finish the Potatoes

Return any **removed potatoes** to baking sheet and brush all potatoes with remaining **vinegar**. Bake 5-7 more minutes, or until golden brown. *Some chips may finish faster than others, so watch closely.*



Prepare the Ingredients

Stem and mince **parsley**. Combine **slaw mix**, **sugar**, half the **vinegar**, **mayonnaise**, 1/4 tsp. **salt**, and a pinch of **pepper** in a mixing bowl. Toss to coat evenly and refrigerate until ready to plate. Rinse **chicken thighs**, pat dry, and season both sides with **BBQ seasoning**.



Pull the Chicken

Remove plastic wrap from bowl containing **chicken thighs**. Using two forks, shred cooked chicken and toss with **BBQ sauce**.



Cook the Chicken

Heat 2 tsp. **olive oil** in a medium pan over medium-high heat. Place **chicken thighs** in hot pan and cook 2 minutes per side, or until golden brown. Remove from heat. Once **potatoes** have baked 20 minutes, remove any browned pieces to a plate and place chicken thighs on other half of baking sheet. Bake 10 minutes, or until chicken reaches a minimum internal temperature of 165 degrees. Remove chicken to a bowl, cover with plastic wrap, and let rest 5 minutes.



Plate the Dish

Divide chicken among **slider buns** and place three on a plate. Serve with **slaw** and **potato chips**. Garnish chips with **parsley**. Tuck a napkin into your shirt and dig in!