

# BBQ Chicken Cutlet Sandwich

WITH SEASONED FRIES

Family Meal



**Prep & Cook Time**

40-50 MIN

**Cook Within**

5 DAYS

**You Will Need**

Olive Oil, Salt, Pepper, Cooking Spray, Mixing Bowl, 2 Baking Sheets

**Ingredients**

- 2 tsp. Barbeque Seasoning
- 2 oz. Shredded Cheddar Cheese
- 3 oz. BBQ Sauce
- ½ tsp. Garlic Salt
- 4 oz. Slaw Mix
- 3 ¼ oz. Dill Pickle Slices
- 1 ½ fl. oz. Buttermilk Ranch Dressing
- 4 Brioche Buns
- 4 Russet Potatoes
- 20 oz. Boneless Skinless Chicken Breast Cutlet

**Difficulty Level**

EASY

**Spice Level**

MILD

**Leave A Review**

Your opinion matters!



**Minimum Internal Protein Temperature**

|      |             |             |                   |         |
|------|-------------|-------------|-------------------|---------|
| 145° | Steak       | Pork        | Lamb              | Seafood |
| 160° | Ground Beef | Ground Pork | Impossible Burger |         |
| 165° | Chicken     |             | Ground Turkey     |         |

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/37687](http://www.homechef.com/37687)

\*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare two baking sheets with foil and cooking spray
- Ingredient(s) used more than once: **BBQ sauce**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



### 1. Roast the Fries

- Cut **potatoes** into 1/4" fries and pat dry.
- Place fries on one prepared baking sheet and toss with 2 Tbsp. **olive oil** and **garlic salt**. Spread into a single layer.
- Roast in hot oven until golden brown and tender, 30-35 minutes, flipping once halfway through.
- Carefully remove from oven and toss with **barbeque seasoning**. Use less if spice-averse; sheet will be hot! Use a utensil.
- While fries roast, continue recipe.



### 2. Start the Chicken

- Pat **chicken** dry and season both sides with 1 tsp. **olive oil**, 1/4 tsp. **salt**, and 1/4 tsp. **pepper**. Place chicken on second prepared baking sheet.
- Roast in hot oven, 10 minutes.
- *Chicken will finish cooking in a later step.*



### 3. Finish Chicken and Toast Buns

- After 10 minutes, remove **chicken** from oven. Brush with half the **BBQ sauce** (reserve remaining for sandwich) and top with **cheese**. *Chicken will be hot! Use a utensil.*
- Roast again in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 3-5 minutes.
- *Cutlet thickness can vary; if you receive a thinner cutlet, we recommend checking for doneness sooner.*
- While chicken roasts, place **buns** directly on oven rack and toast until golden-brown, 3-5 minutes.
- Carefully remove from oven.
- While meal roasts, continue recipe.



### 4. Make the Slaw

- In a mixing bowl, combine **slaw mix**, **dressing**, and a pinch of **salt** and **pepper**. Set aside.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping bottom **bun** with remaining **BBQ sauce** (using a clean utensil), **chicken**, **pickles**, **slaw**, and top bun. Bon appétit!