



SMOKY CHICKEN SANDWICHES

honey butter, candied almonds, slaw, roasted sweet potato

COOK TIME
35 MIN

SERVINGS
2

CALORIES PER SERVING
1200

Piled high with crisp cabbage slaw, crunchy-sweet candied almonds, and irresistibly creamy honey butter, these chicken sandwiches are a treat for your taste buds! Here, juicy pan-seared cutlets, dusted in a fragrant smoky paprika blend, are tucked between toasted brioche buns with all of the fixings. Pro tip: Keep a close eye on the candied almonds as they cook to avoid burning!

INGREDIENTS (10 ITEMS)

- 1 whole **Sweet potato**
- 5½ oz **Cabbage**
- 1¾ oz **Celery**
- 1 oz **Dried cranberries**
- ½ oz **Sliced almonds** T
- 1½ tsp **Smoky paprika & onion blend**
- 2¼ oz **Creole Dijonnaise** E S
- 2 (5 oz) **Chicken cutlets***
- 1 oz **Honey**
- 2 whole **Brioche buns** E M W

WHAT YOU'LL NEED

- small & large sauté pans
- baking sheet
- mixing bowls
- measuring spoons
- whisk
- thermometer
- oven mitt
- cooking oil
- 3 tbsp butter M
- salt & pepper

ALLERGENS

- T TREE NUTS (almonds) E EGGS
- S SOY W WHEAT
- M MILK



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

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

Wash and dry fresh produce. Wash hands and surfaces after handling raw poultry. Consuming raw or undercooked poultry may increase your risk of foodborne illness. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1

PREP

- Preheat oven to 425 degrees.
- Place 3 tablespoons butter in a small bowl. Let sit for at least 5 minutes to bring butter to room temperature.
- Halve **sweet potato** lengthwise. Lay flat and slice across into half-moons, about ¼ inch thick.
- Roughly chop **cabbage*** if necessary.
- Slice **celery** across into pieces, about ¼ inch each.
- Roughly chop **dried cranberries**.
- Roughly chop **sliced almonds**.

*The ingredient you received may be a different color.

4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2

SEASON & ROAST SWEET POTATO

- Place **sweet potato** in a large bowl. Drizzle with about 1½ tablespoons cooking oil. Season with about half of the **smoky paprika and onion blend**, about ¼ teaspoon salt, and a pinch of pepper. Stir to coat.
- Spread **sweet potato** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 14-16 minutes, or until fork-tender, stirring halfway through.

3

MAKE SLAW

- Place **cabbage, celery, and dried cranberries** in a medium bowl. Drizzle with **Creole Dijonnaise** to taste. Toss to combine. Season with salt and pepper to taste.

4

SEASON & COOK CHICKEN

- Pat **chicken cutlets** dry with paper towels. Season with salt, pepper, and remaining **smoky paprika and onion blend**.
- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium heat. Add **chicken** to hot pan. Cook 4-6 minutes on each side, or until fully cooked.
- Transfer **chicken** to a cutting board.

5

MAKE HONEY BUTTER

- Place about half of the **honey** in bowl with **butter**. Season with salt and pepper. Whisk to combine.

6

TOAST BUNS

- Open **brioche buns**. Place **buns**, cut sides down, directly on oven rack. Toast 2-3 minutes, or until lightly browned.

7

MAKE CANDIED ALMONDS

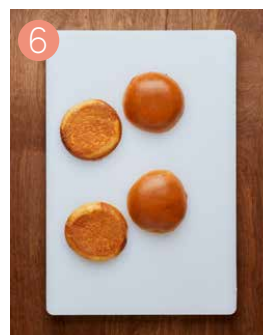
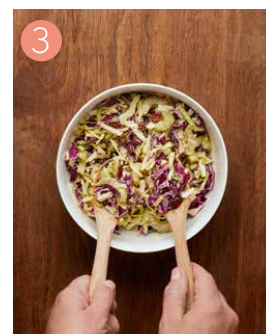
- Place **almonds** in a dry small sauté pan over medium heat. Toast 1-2 minutes, shaking pan frequently.
- Drizzle remaining **honey** over **almonds**. Add about 1 tablespoon water. Season with salt. Stir to coat. Cook 2-3 minutes, or until liquid thickens and coats almonds, stirring frequently.* Remove from heat.

*Keep an eye on the almonds while they candy to prevent them from burning.

8

PLATE YOUR DISH

- Divide **bottom buns** between plates. Spread **candied almonds** onto cut sides of bottom buns. Top with **smoky chicken, honey butter**, a bit of **slaw**, and **top buns**. Serve **roasted sweet potato** and remaining **slaw** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (525g)

Amount per serving

Calories 1200

	% Daily Value*
Total Fat 74g	95%
Saturated Fat 19g	95%
Trans Fat 0.5g	
Cholesterol 220mg	73%
Sodium 1100mg	48%
Total Carbohydrate 87g	32%
Dietary Fiber 7g	25%
Total Sugars 35g	
Includes 9g Added Sugars	18%
Protein 52g	
Vitamin D 2mcg	10%
Calcium 140mg	10%
Iron 5mg	30%
Potassium 1213mg	25%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Chicken Cutlets [chicken], **Celery**, **Almonds** [almonds], **Smoky Paprika & Onion Blend** (Smoked Paprika, Onion Powder, Sweet Paprika, Black Pepper), **Honey** [honey], **Sweet Potatoes**, **Brioche Buns** [unbleached unbromated enriched flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, semolina flour (durum flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), whole wheat flour, sugar, eggs, canola oil, butter, salt, yeast, wheat gluten, rye flour, natural dough conditioner (wheat flour, enzymes, salt), cultured wheat flour, natural enzymes], **Green Cabbage**, **Red Cabbage**, **Creole Dijonnaise** (Granulated Garlic, Sweet Paprika, Smoked Paprika, Ground Cayenne Pepper, Ground Cumin, Celery Seeds, Dried Basil, Sea Salt, Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Dijon Mustard [water, organic mustard seeds, organic vinegar, salt, organic turmeric, organic spices], Apple Cider Vinegar [apple cider vinegar]), **Dried Cranberries** [cranberries, cane sugar, sunflower oil]

Allergen information:

Contains Egg, Soy, Milk, Wheat And Tree Nuts

Allergens may be reflected in pantry items listed in the "What You'll Need" section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.