

Shredded BBQ Chicken Sandwiches

with Creamy Potato Salad & Coleslaw

We're welcoming the familiar flavors of summer with this easy, gourmet take on BBQ. Our succulent shredded (or pulled) chicken sandwiches are infused with smoky, spicy barbecue sauce. We're topping them with a delicious coleslaw made with green cabbage, vinegar, sugar and a combination of creamy mayonnaise and piquant whole grain mustard. The mayo-mustard duo also dresses a colorful potato salad, made with a bevy of multihued fingerlings and finished with bright chopped scallions. (Depending on what's freshest at the farms near you, your fingerling potatoes may be yellow, red, purple or two to three of these colors combined!)



Blue Apron Wine Pairings

Danse Chèvre Vacqueyras, 2014

Babcock Cabernet Sauvignon, 2015



Ingredients

12 Boneless, Skinless Chicken Thighs
4 Potato Buns
½ Cup Barbecue Sauce
2 Scallions
1 Pound Green Cabbage
1 Pound Multicolored Fingerling Potatoes

Knick Knacks

2 Tablespoons Red Wine Vinegar
2 Tablespoons Sugar
2 Tablespoons Sweet Pickle Relish
1 Tablespoon Whole Grain Dijon Mustard
⅓ Cup Mayonnaise

Makes: 4 servings | **Calories:** about 700 per serving

Prep Time: 15 minutes | **Cook Time:** 30–40 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/fp295

Recipe #295

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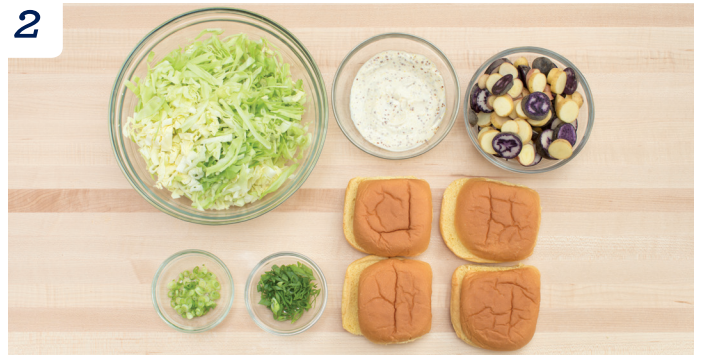
1



Cook & shred the chicken:

Preheat the oven to 425°F. Heat a large pot of salted water to boiling on high. Once boiling, add the **chicken**. Cook 10 to 12 minutes, or until cooked through. Thoroughly drain the cooked chicken and transfer to a cutting board. Using 2 forks, carefully shred into bite-sized pieces. Rinse and wipe out the pot.

2



Prepare the ingredients:

While the chicken cooks, wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Slice the potatoes into ¼-inch-thick rounds. Cut off and discard the root ends of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops. Cut out and discard the cabbage core; thinly slice the leaves. Halve the buns. In a bowl, combine the **mayonnaise** and **mustard**.

3



Cook the potatoes & make the potato salad:

Add the **potatoes** to the medium pot of boiling water. Cook 12 to 14 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, add the **pickle relish**, **white bottoms of the scallions** and **half the mayonnaise-mustard mixture**; stir to thoroughly combine and season with salt and pepper to taste. Transfer to a serving dish.

4



Make the coleslaw:

While the potatoes cook, in a large bowl, combine the **cabbage**, **vinegar**, **sugar**, **remaining mayonnaise-mustard mixture** and **all but a big pinch of the green tops of the scallions**; toss to combine and season with salt and pepper to taste. Set aside to marinate, stirring occasionally, for at least 10 minutes.

5



Toast the buns & dress the chicken:

While the coleslaw marinates, place the **buns** on a sheet pan, cut sides up. Toast in the oven 2 to 3 minutes, or until heated through. Remove from the oven. While the buns toast, in the pot used to cook the chicken, combine the **shredded chicken** and **barbecue sauce**. Cook on medium-low, stirring occasionally, 2 to 4 minutes, or until the chicken is thoroughly coated and heated through; season with salt and pepper to taste. Remove from heat.

6



Assemble the sandwiches & serve your dish:

Just before serving, transfer the **toasted buns** to a serving dish. Divide the **dressed chicken** between the bun bottoms; top with some of the **coleslaw** (you will have extra coleslaw) and the bun tops. Transfer the **remaining coleslaw** to a serving dish. Garnish the coleslaw and **potato salad** with the **remaining green tops of the scallions**. Serve with the sandwiches. Enjoy!