

# Spicy Chicken Sandwiches

with Alabama White Sauce & Roasted Sweet Potato

**PREP TIME:** 10 minutes

**COOK TIME:** 25-35 minutes

**SERVINGS:** 2

Alabama white sauce, or white barbecue sauce, is a mayo-based condiment with a kick—thanks to ingredients like cayenne pepper and prepared horseradish (the grated and vinegar-packed root). Tonight, we're slathering our white sauce onto toasted buns before piling on crispy chicken and pickled sweet peppers. Served with the sandwiches, roasted sweet potato, tossed with marinated scallion, makes for a perfectly hearty side.



#### BLUE APRON WINE PAIRING:

Brick & Mortar Vin Blanc, 2016

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## Ingredients



2  
BONELESS,  
SKINLESS  
CHICKEN THIGHS



2  
SESAME SEED  
BUNS



1 oz  
SWEET PIQUANTE  
PEPPERS



1  
SWEET POTATO



1  
SCALLION

## KNICK KNACKS:



2 Tbsp  
ALL-PURPOSE  
FLOUR



2 Tbsp  
APPLE CIDER  
VINEGAR



2 tsp  
ALABAMA WHITE  
SAUCE SPICE  
BLEND\*



2 Tbsp  
MAYONNAISE



2 tsp  
PREPARED  
HORSERADISH

\* Garlic Powder, Mustard Powder, Ground Celery Seeds, & Cayenne Pepper



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## 1 Prepare the ingredients & marinate the scallion:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the buns.
- ☐ Halve the sweet potato lengthwise, then cut crosswise into 1/4-inch-thick pieces.
- ☐ Quarter the peppers lengthwise.
- ☐ Cut off and discard the root end of the scallion; thinly slice and place in a bowl with **2/3 of the vinegar**. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



## 2 Roast the sweet potato:

- ☐ Place the **sweet potato** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Roast, turning halfway through, 17 to 19 minutes, or until browned and tender when pierced with a fork.
- ☐ Remove from the oven and top with the **marinated scallion and marinating liquid**; carefully toss to combine. Season with salt and pepper to taste.



## 3 Make the sauce:

- ☐ While the sweet potato roasts, in a bowl, combine the **mayonnaise, horseradish, spice blend, and remaining vinegar**. Season with salt and pepper to taste.



## 4 Coat & cook the chicken:

- ☐ While the sweet potato continues to roast, place the **flour** on a plate. Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. Thoroughly coat the seasoned chicken in the flour (tapping off any excess); transfer to a separate plate.
- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the coated chicken and cook 5 to 6 minutes per side, or until browned and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer the cooked chicken to a cutting board and cut in half.



## 5 Toast the buns:

- ☐ Add the **buns**, cut side down, to the pan of reserved fond. (If the pan seems dry, add 1 teaspoon of olive oil.) Toast on medium-high 1 to 2 minutes, or until lightly browned. Transfer to a clean, dry work surface.



## 6 Assemble the sandwiches & plate your dish:

- ☐ Spread **as much of the sauce as you'd like** onto the cut sides of the **toasted buns**. Top the bun bottoms with the **halved chicken and peppers**; complete the sandwiches with the bun tops.
- ☐ Divide the sandwiches and **roasted sweet potato** between 2 dishes. Enjoy!