

BBQ Chicken Sliders

with Crispy Shallot, Quick Pickles, & Sweet Potato Wedges

PREP TIME: 10 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Tonight's petite chicken sliders get their irresistibly sweet, tangy, and savory flavors from a few special toppings. We're slathering soft potato buns with a sauce made from sweet barbecue and a combination of Dijon mustard and mayonnaise. Crunchy cucumber—quickly pickled with sugar, vinegar, and herbaceous dill—and crispy, pan-fried shallot add layers of refreshing crunch. Our hearty side of sweet potato wedges rounds out the dish.



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Ingredients



10 oz
GROUND
CHICKEN



4
POTATO SLIDER
BUNS



1 lb
SWEET
POTATOES



1
KIRBY CUCUMBER



1 bunch
DILL



1
SHALLOT



1 Tbsp
SUGAR



3 Tbsp
ALL-PURPOSE
FLOUR



¼ cup
BARBECUE
SAUCE



1 Tbsp
CREAMY
MUSTARD SAUCE



¼ cup
MATZO
MEAL



2 Tbsp
RICE
VINEGAR

KNICK KNACKS:



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1 Prepare the ingredients:

- Preheat the oven to 475°F.
- Wash and dry the fresh produce.
- Peel the sweet potatoes; cut into 1/2-inch-wide wedges.
- Thinly slice the cucumber into rounds; place in a medium heatproof bowl.
- Peel and thinly slice the shallot.
- Halve the buns.



2 Roast the sweet potatoes:

- Place the **sweet potatoes** 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, rotating the sheet pan halfway through, 24 to 26 minutes, or until browned and tender when pierced with a fork. Remove from the oven and set aside in a warm place.



3 Make the pickles:

- While the sweet potatoes roast, in a small pot, combine the **sugar, vinegar, whole dill sprigs, a pinch of salt,** and 1/4 cup of **water**. Heat to boiling on high. Once boiling, carefully pour into the bowl of **cucumber**. Stir to combine. Set aside to cool, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



4 Make the crispy shallot:

- While the sweet potatoes continue to roast, place the **flour** in a medium bowl. Add the **shallot** and season with salt and pepper. Toss to thoroughly coat.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the coated shallot in a single, even layer (tapping off any excess flour before adding). Cook, stirring frequently, 2 to 4 minutes, or until golden brown and crispy. Transfer to a paper towel-lined plate; immediately season with salt. Rinse and wipe out the pan.



5 Form & cook the patties:

- While the sweet potatoes continue to roast, in a medium bowl, combine the **ground chicken, matzo meal,** and 1/4 of the **barbecue sauce**; season with salt and pepper. Gently mix to combine. Using your hands, form the mixture into four 1/2-inch-thick patties. Transfer to a plate.
- In the same pan, heat a drizzle of olive oil on medium-high until hot. Add the patties; cook, occasionally pressing down on the patties with the back of a spatula, 4 to 5 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.



6 Finish & plate your dish:

- To make the sauce, in a bowl, combine the **creamy mustard sauce** and the **remaining barbecue sauce**; season with salt and pepper to taste.
- Working in batches, to the pan of reserved fond, add the **buns**, cut side down. (If the pan seems dry, add 2 teaspoons of olive oil.) Toast on medium-high 30 seconds to 1 minute, or until lightly browned. Transfer to a clean, dry work surface.
- Evenly spread the sauce onto the cut sides of the toasted buns. Top the bun bottoms with the **cooked patties, pickles** (draining and discarding the liquid and dill sprigs before adding), and **crispy shallot**. Complete the sliders with the bun tops. Divide the sliders and **roasted sweet potatoes** between 2 dishes. Enjoy!