

# Chopped BBQ Chicken Sandwiches

with Roasted Potatoes & Coleslaw

TIME: 25-35 minutes

SERVINGS: 4

This recipe is inspired by a Memphis mainstay: the barbecue sandwich, typically made with chopped or pulled pork. For a lighter take, we're using chicken instead—tossing it in a sweet, smoky barbecue sauce before piling it onto soft potato buns with a zesty slaw. Roasted potatoes, served with some of the slaw's creamy dressing on the side (perfect for dipping), round out the meal.



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30  
MINUTE  
MEAL

## Ingredients



1 1/2 lbs  
BONELESS,  
SKINLESS  
CHICKEN THIGHS



4  
POTATO BUNS



2  
SCALLIONS



1 head  
CONE CABBAGE



1 lb  
RUSSET POTATOES



3/4 cup  
BARBECUE SAUCE



2 Tbsps  
SWEET PICKLE  
RELISH



2 Tbsps  
SUGAR



1 Tbsp  
WHOLE GRAIN  
DIJON MUSTARD



2 Tbsps  
APPLE CIDER  
VINEGAR



1/3 cup  
MAYONNAISE



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## 1 Prepare & roast the potatoes:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the **potatoes**. Halve lengthwise, then cut crosswise into 1/4-inch-thick pieces. Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in an even layer.
- ☐ Roast 18 to 20 minutes, or until browned and tender when pierced with a fork. Remove from the oven. Set aside in a warm place.

## 2 Prepare the remaining ingredients & make the dressing:

- ☐ While the potatoes roast, wash and dry the remaining fresh produce.
- ☐ Cut out and discard the cabbage core; thinly slice the leaves. Place in a large bowl.
- ☐ Cut off and discard the root ends of the scallions; thinly slice.
- ☐ Halve the buns.
- ☐ In a bowl, combine the **mayonnaise**, **mustard**, and a drizzle of olive oil. Season with salt and pepper to taste.

## 3 Cook & dress the chicken:

- ☐ While the potatoes continue to roast, pat the **chicken** dry with paper towels. Season with salt and pepper on both sides.
- ☐ In a large pan, heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Add the seasoned chicken. Cook, loosely covering the pan with aluminum foil, 4 to 6 minutes per side, or until browned and cooked through.
- ☐ Turn off the heat. Leaving any browned bits (or fond) in the pan, transfer the cooked chicken to a cutting board. When cool enough to handle, roughly chop.
- ☐ Transfer to a bowl. Add the **barbecue sauce**; stir to thoroughly coat. Season with salt and pepper to taste.

## 4 Make the coleslaw:

- ☐ While the chicken cooks, add the **vinegar**, **sugar**, **pickle relish**, **scallions**, and **half the dressing** to the bowl of **cabbage**. Stir to combine; season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

## 5 Toast the buns:

- ☐ Add the **buns**, cut side down, to the pan of reserved fond. Toast on medium-high 1 to 2 minutes, or until lightly browned. Divide among 4 dishes.

## 6 Assemble the sandwiches & serve your dish:

- ☐ Divide the **dressed chicken** among the **toasted bun** bottoms. Top each with a spoonful of the **coleslaw**. Complete the sandwiches with the bun tops. Transfer the **remaining coleslaw** to a serving dish.
- ☐ Divide the **roasted potatoes** among the dishes of sandwiches. Serve with the remaining coleslaw and **remaining dressing** on the side. Enjoy!