

Crispy BBQ Chicken Sandwich

with Roasted Sweet Potatoes & Pepper Ranch


2 SERVINGS | 40-50 MINS


 **Blue Apron**
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Ingredients

 2 Boneless, Skinless Chicken Breasts


 1 ¾ cups Panko Breadcrumbs

 3 oz Pickle Chips


 ¼ cup Barbecue Sauce

 2 Tbsps Mayonnaise

 1 Tbsp Southern Spice Blend¹


 1 Pasture-Raised Egg

 1 lb Sweet Potatoes


 ½ oz Pickled Peppadew Peppers

 1 Tbsp Hot Sauce

 3 Tbsps Ranch Dressing

 2 Challah Buns

 2 Scallions

 2 oz Smoked Gouda Cheese

 2 tsps Honey

 2 Tbsps All-Purpose Flour

WHY WE LOVE THIS DISH

Kick your Big Game spread up a notch with these loaded chicken sandwiches! First, the chicken is coated with piquant spices and airy panko, then pan-fried to crispy perfection. Served between cheesy challah buns with a creamy scallion mayo, tangy pickle chips, and a spicy-sweet BBQ sauce, it's sure to be a winning combo.



Serve with Blue Apron wine that has this symbol
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¹. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the BBQ sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Halve the **buns**.
- Thinly slice the **cheese**.
- Roughly chop the **peppers**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, combine the **chopped peppers** and **ranch dressing**.
- In a separate bowl, combine the **mayonnaise** and **sliced white bottoms of the scallions**.
- In a separate bowl, combine the **barbecue sauce**, **honey** (kneading the packet before opening), and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be.



2 Roast the sweet potatoes

- Line two sheet pans with foil.
- Transfer the **sweet potato wedges** to one sheet pan. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Toss to coat and arrange in an even layer.
- Roast 26 to 28 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



3 Coat the chicken

- Meanwhile, place the **flour** and **breadcrumbs** on two separate large plates; season each with salt and pepper.
- Crack the **egg** into a large bowl; season with salt and pepper. Beat until smooth.
- Pat the **chicken** dry with paper towels. Season on both sides with salt, pepper, and the **remaining spice blend**.



Step 3 continued:

- Working one piece at a time, thoroughly coat the **seasoned chicken** in the **seasoned flour** (tapping off any excess), then in the **beaten egg** (letting any excess drip off), then in the **seasoned breadcrumbs** (pressing to adhere).
- Transfer to a separate plate.

4 Cook the chicken

- In a medium pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of breadcrumbs sizzles immediately when added, add the **coated chicken**. Cook 6 to 7 minutes per side, or until golden brown and cooked through.*
- Transfer to a paper towel-lined plate; immediately season with salt.



5 Toast the buns & serve your dish

- Transfer the **halved buns**, cut side up, to the remaining sheet pan.
- Evenly place the **sliced cheese** on the top halves.
- Toast in the oven 2 to 3 minutes, or until the buns are toasted and the cheese is melted.
- Transfer to a work surface.
- Assemble the sandwiches using the **toasted buns**, **scallion mayo**, **cooked chicken**, **BBQ sauce**, and **pickles**.
- Serve the **sandwiches** with the **roasted sweet potatoes** and **pepper ranch** on the side. Garnish the sweet potatoes with the **sliced green tops of the scallions**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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