

Crispy BBQ Chicken Sandwich

with Roasted Sweet Potatoes & Pepper Ranch


2 SERVINGS

⌚ 40-50 MINS

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Ingredients*

-  2 Boneless, Skinless Chicken Breasts
-  1 Pasture-Raised Egg
-  2 Challah Buns
-  1 ¾ cups Panko Breadcrumbs
-  1 lb Sweet Potatoes
-  2 Scallions

-  3 oz Pickle Chips
-  ½ oz Pickled Peppadew Peppers
-  2 oz White Cheddar Cheese
-  1 Tbsp Hot Sauce
-  2 Tbsps Mayonnaise
-  3 Tbsps Ranch Dressing

-  ¼ cup Barbecue Sauce
-  2 tsps Honey
-  2 Tbsps All-Purpose Flour
-  1 Tbsp Southern Spice Blend¹

WHY WE LOVE THIS DISH

Kick your game day spread up a notch with these crowd-pleasing sandwiches! Tender chicken breasts are coated with zesty Southern spices, panko breadcrumbs, and more, then pan-fried to crispy perfection. You'll layer them onto cheesy, toasted challah buns alongside tangy pickles, scallion mayo, and a spicy-sweet BBQ sauce for exciting flavor.

¹ Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper
*Ingredients may be replaced and quantities may vary.



"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 Bread 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 gently 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 **breaded 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

- Meanwhile, transfer the **halved buns** to the remaining sheet pan, cut side up. Divide the **sliced cheese** among 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.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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