



MONTEREY JACK CHICKEN SANDWICH

with Balsamic Onion and Roasted Potato Wedges



HELLO BALSAMIC ONION

This tangy-sweet topping pairs perfectly with cheesy chicken.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 810



Brioche Buns
(Contains: Eggs, Milk, Wheat)



Yukon Gold Potatoes



Balsamic Vinegar



Monterey Jack Cheese
(Contains: Milk)



Red Onion



Fry Seasoning



Chicken Cutlets



Sour Cream
(Contains: Milk)

START STRONG

If your onion begins to brown too quickly in step 2, simply add a splash or two of water. Just be sure to keep an eye on it and stir periodically as it cooks.

BUST OUT

- Large pan
- 2 Small bowls
- Baking sheet
- Paper towels
- Vegetable oil (5 tsp | 10 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Brioche Buns **2 | 4**
- Red Onion **1 | 2**
- Yukon Gold Potatoes **12 oz | 24 oz**
- Balsamic Vinegar **5 tsp | 5 tsp**
- Fry Seasoning **1 TBSP | 2 TBSP**
- Chicken Cutlets* **10 oz | 20 oz**
- Monterey Jack Cheese **¼ Cup | ½ Cup**
- Sour Cream **4 TBSP | 8 TBSP**

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

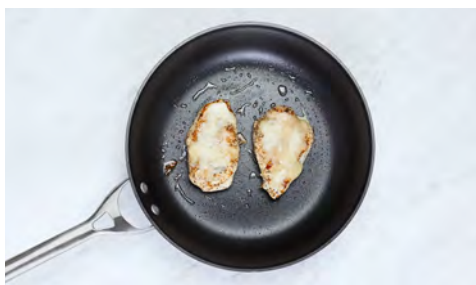


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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Halve **buns**. Halve, peel, and thinly slice **onion**. Cut **potatoes** into ½-inch-thick wedges (no need to peel).



4 COOK CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a large drizzle of **oil** in pan used to caramelize onion. Add chicken and cook until browned and cooked through, 4-6 minutes per side. Evenly sprinkle chicken with **cheese**. Cover pan until cheese has melted, about 1 minute more. Turn off heat; remove from pan and set aside. Wipe out pan.



2 CAMELIZE ONION

Heat a drizzle of **oil** in a large pan over medium heat. Add **onion** and cook, stirring occasionally, until caramelized, 8-10 minutes. Stir in **vinegar** and **1 tsp sugar**. Continue cooking until syrupy, 1-2 minutes more. Season with **salt** and **pepper**. Turn off heat; transfer to a small bowl. Wash out pan.



5 TOAST BUNS AND MAKE SAUCE

Melt **1 TBSP butter** in same pan over medium heat. Add **buns** cut sides down and toast until golden, 1-2 minutes. In a second small bowl, combine **sour cream** and remaining **Fry Seasoning**; season with **salt** and **pepper**.



3 ROAST POTATOES

Meanwhile, toss **potatoes** on a baking sheet with a large drizzle of **oil**, half the **Fry Seasoning**, **salt**, and **pepper**. Roast on top rack, flipping halfway through, until browned and tender, 20-25 minutes.



6 FINISH AND SERVE

Spread as much **sauce** as you like onto **bun** bottoms, then top with **chicken** and caramelized **onion**. Divide sandwiches and **potatoes** between plates. Serve with any remaining sauce on the side for dipping.

SPICE IT UP

Do you seek the heat? Add a dash of hot sauce to the creamy sauce in step 5.

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