



# Texan-Style BBQ Pulled Chicken Roll

with Creamy Slaw & Potato Fries

NEW

KID FRIENDLY

Grab your meal kit with this number

11



Potato



Carrot



Onion



Pulled Chicken



All-American Spice Blend



BBQ Sauce



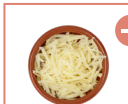
Brioche Hotdog Buns



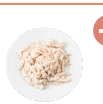
Shredded Cabbage Mix



Mayonnaise



Cheddar Cheese



Pulled Chicken

Prep in: 15-25 mins  
Ready in: 30-40 mins

Saddle up and get ready for our new favourite sandwich combo! Pulled chicken, creamy slaw and barbecue sauce all come together in a toasted brioche bun for a handheld meal that packs a punch. All you need is a side of fries to make this dish complete.

### Pantry items

Olive Oil, White Wine Vinegar

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches**

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
carrot	½	1
onion	½	1
pulled chicken	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
BBQ sauce	1 large packet	2 large packets
brioche hotdog buns	2	4
shredded cabbage mix	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
<b>white wine vinegar*</b>	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3752kJ (897cal)	299kJ (71cal)
Protein (g)	38.6g	3.1g
Fat, total (g)	40.2g	3.2g
- saturated (g)	15.3g	1.2g
Carbohydrate (g)	94.2g	7.5g
- sugars (g)	41.3g	3.3g
Sodium (mg)	1778mg	141.7mg
Dietary Fibre (g)	8.9g	0.7g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Bake the fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

**Little cooks:** Help toss the potato fries!



## Toast the buns & toss the slaw

- While filling is cooking, slice **brioche hotdog buns** in half lengthways.
- Bake **buns** directly on the wire oven rack until heated through, **5-7 minutes**.
- In a large bowl, combine **shredded cabbage mix**, **carrot**, **mayonnaise** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.



## Cook the filling

- When fries have **10 minutes** remaining, grate **carrot** (see ingredients). Thinly slice **onion** (see ingredients).
- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **pulled chicken**, **onion** and **All-American spice blend**, breaking up with a spoon, until browned, **3-4 minutes**.
- Remove pan from heat, add **BBQ sauce** and a splash of **water** and stir to combine. Season to taste.



## Serve up

- Fill buns with pulled chicken and creamy slaw.
- Divide Texan-style BBQ pulled chicken roll and potato fries between serving plates.
- Serve with any remaining creamy slaw. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW35



### CUSTOM OPTIONS

**+** **ADD CHEDDAR CHEESE**  
Sprinkle over before serving.

**+** **DOUBLE PULLED CHICKEN**  
Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

