



## Southern Chicken Hoagies

with Cheddar Melt and Pickles



20-30min



2 Portions

Call it a hoagie, sub or hero, these warm stuffed sandwiches are guaranteed to please. This version takes inspiration from America's southern states with smoked paprika-coated chicken, quick-pickled cucumber, melted cheese and creamy mayo all in a crusty bread roll.



## What we send

- sandwich roll <sup>1,6</sup>
- baby spinach leaves
- aioli mayonnaise <sup>3</sup>
- free-range chicken tenderloins
- English smoked cheese <sup>7</sup>
- smoked paprika
- celery
- carrot
- Lebanese cucumber

## What you'll require

- Dijon mustard <sup>17</sup>
- olive oil
- sea salt and pepper
- sugar
- white vinegar

## Utensils

- baking paper
- box grater
- medium frypan
- oven tray
- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

### Cooking tip

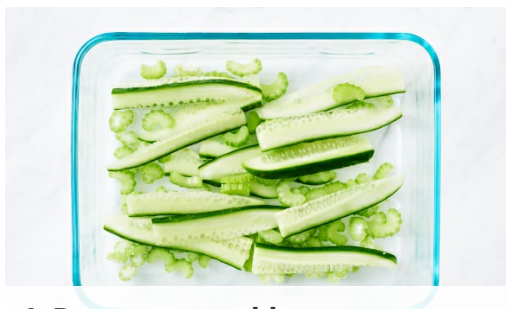
In keeping with our nutritional guidelines, we suggest using only half the cheese; feel free to use it all. Pickles are delicious, but not to everyone's taste. They can be served on the side.

### Allergens

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

### Nutrition per serving

Energy 975kcal, Fat 47.8g, Carbs 75.2g, Proteins 54.9g



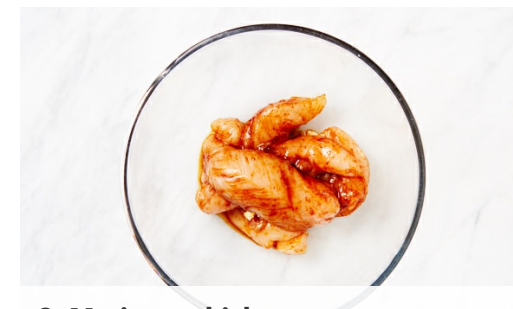
### 1. Prepare vegetables

**Read through the recipe.** Heat the oven to 180C. Line an oven tray with baking paper. Trim and thinly slice the **celery**. Halve the **cucumber** crosswise. Cut one half into thin wedges and thinly slice the other half into rounds. Put the celery and cucumber wedges in a shallow dish. Peel and coarsely grate the **carrot**.



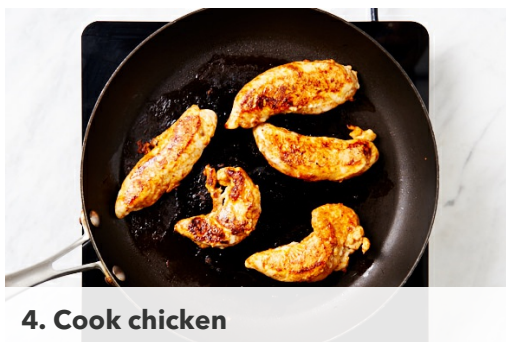
### 2. Pickle vegetables

Put **80ml (1/3 cup) white vinegar** in a small saucepan, then transfer **1 tsp of the vinegar** to a small bowl for the dressing. Add **2 tsp sugar** and **1 tsp salt** to the saucepan and stir over medium heat until the sugar dissolves. Bring to the boil, then remove from the heat and pour over the **celery** and **cucumber**. Allow to stand for 10 mins to pickle.



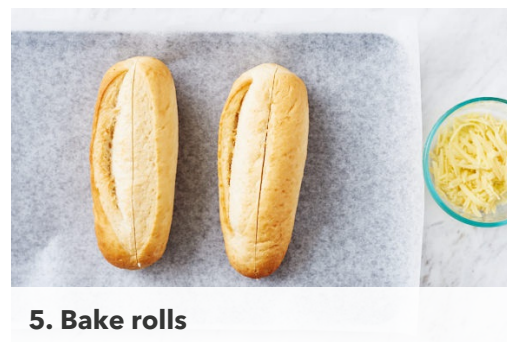
### 3. Marinate chicken

Meanwhile, put the **chicken tenderloins**, **1 tsp smoked paprika** (the remaining paprika won't be used in this dish), **2 tsp olive oil** and **1/2 tsp sugar** in a large bowl. Season with **salt and pepper**, then stir to coat.



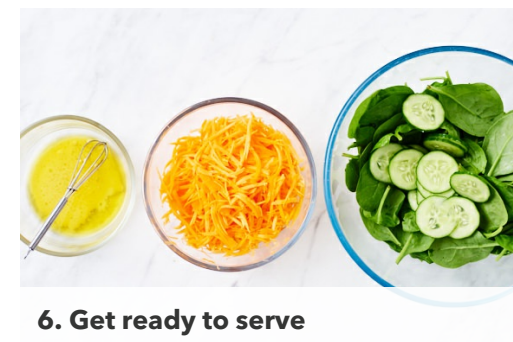
### 4. Cook chicken

Heat a medium frypan over medium heat. Cook the **chicken** for 2-3 mins on each side until golden and cooked through. Remove from the pan.



### 5. Bake rolls

While the chicken is cooking, coarsely grate half the **cheese** (see cooking tip). Cut **rolls** lengthwise down the middle, taking care not to cut all the way through. Put on the lined tray and bake for 8 mins or until golden. Spread the **baguettes** with **mayonnaise**, then fill with the **chicken** and **cheese**. Bake for a further 3 mins or until cheese melts.



### 6. Get ready to serve

Meanwhile, whisk **1 tbs olive oil** and **1/2 tsp Dijon mustard** into the **reserved vinegar**. Put the **cucumber rounds** and **spinach leaves** in a large bowl, add the **dressing** and toss to coat. Drain the **pickled vegetables**. Divide the **chicken hoagies** among plates and top with the **grated carrot** and pickles (see cooking tip). Serve with the **spinach salad**.