



# Chipotle Chicken Mayo Baguette

with Cheddar and Baby Gem Lettuce

Lunch 15-20 Minutes • Medium Spice

27A

Find all your unchilled Market items in bag A.



SlooOW Stone Oven White Baguette



Mayonnaise



Chipotle Paste



Baby Gem Lettuce



Mature Cheddar Cheese



Cooked Chicken Slices

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

## Cooking tools

Baking tray and bowl.

## Ingredients

Ingredients	Quantity
SlooOW Stone Oven White Baguette <b>3) 11) 13)</b>	1
Mayonnaise <b>8) 9)</b>	64g
Chipotle Paste	10g
Baby Gem Lettuce**	1
Mature Cheddar Cheese** <b>7)</b>	60g
Cooked Chicken Slices**	1 pack

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>217g</b>	<b>100g</b>
Energy (kJ/kcal)	1584 /379	730/174
Fat (g)	22.1	10.2
Sat. Fat (g)	7.8	3.6
Carbohydrate (g)	15.9	7.3
Sugars (g)	2.9	1.3
Protein (g)	29.6	13.6
Salt (g)	2.31	1.06

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**3)** Sesame **7)** Milk **8)** Egg **9)** Mustard **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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1



2



3



## Bake the Bread

- Preheat your oven to 220°C/200°C fan/gas mark 7. Remove the **bread** from the packaging and pop onto a baking tray.
- Bake on the middle shelf of your oven until toasted and golden, 10-12 mins.
- Meanwhile, pop the **mayo** into a small bowl and stir in half the **chipotle paste** (add less if you'd prefer things milder). **TIP:** *Keep the remaining chipotle paste for another recipe.*
- Trim the **baby gem lettuce** and separate the **leaves**.

## Hey Chipotle

- Thinly slice the **Cheddar cheese**.
- Tear the **cooked chicken slices** into bite-sized pieces.
- In a large bowl, combine the **cooked chicken pieces** and **half** the **chipotle mayo**. Mix to fully coat the **chicken**.
- Once baked, allow the **baguette** to cool, 5 mins, then slice it in half lengthways.
- Spread the remaining **chipotle mayo** over the **base** and **lid** of the **baguette**.

## Build your Baguette

- Pop a **few baby gem leaves** on the **base** of the **baguette** (use as much or as little as you'd like).
- Lay the **chipotle mayo chicken** on top of the **baby gem**, then top with the **sliced cheese**.
- Sandwich on the **baguette lid**, slice in half widthways and share between 2 plates to finish.

Enjoy!