



# SHEET PAN CRUNCHY CHICKEN WITH RANCH CREMA

plus Roasted Potatoes & Herby Broccoli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



12 oz | 24 oz  
Broccoli



4½ TBSP | 9 TBSP  
Sour Cream  
Contains: Milk



1 TBSP | 2 TBSP  
Garden Ranch  
Spice



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



10 oz | 20 oz  
Chicken Cutlets



1 TBSP | 1 TBSP  
Fry Seasoning



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\*The ingredient you received may be a different color.

### HELLO

## GARDEN RANCH SPICE

All the flavor of the iconic dressing in  
sprinkle-able seasoning form!



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 530



## BRUSH WITH GREATNESS

Use a basting brush or the back of a spoon to coat the chicken with sour cream. Just make sure to spread it evenly—this will allow the panko to stick and form a delicious crust.

## BUST OUT

- 2 Small bowls
- Paper towels
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (3 tsp | 4 tsp)

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### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary. Cut **potatoes** into ½-inch-thick wedges.



### 4 TOSS VEGGIES

- Toss **broccoli** on one side of a baking sheet with a **drizzle of oil**, **2 tsp Garden Ranch Spice** (4 tsp for 4 servings), **salt**, and **pepper**. (Be sure to measure the Garden Ranch Spice—we sent more!)
- Toss **potatoes** on empty side of sheet with a **drizzle of oil**, **salt**, and **pepper**. (For 4, toss broccoli and potatoes on two separate sheets.)



### 2 MAKE CREMA

- In a small bowl, combine **two packets of sour cream** and a **pinch of Garden Ranch Spice** (four packets of sour cream and a big pinch of Garden Ranch Spice for 4 servings). (You'll use more Garden Ranch Spice later.)
- Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



### 5 ROAST VEGGIES & CHICKEN

- Pat **chicken\*** dry with paper towels and season all over with **half the Fry Seasoning** (all for 4 servings), **salt**, and **pepper**.
- Push **veggies** to one side of sheet (for 4, push broccoli to one side of sheet). Place chicken on empty side of sheet; evenly spread tops of chicken with **remaining sour cream**. Mound coated sides with **seasoned panko**, pressing to adhere (no need to coat the undersides).
- Roast on top rack until veggies are roasted and browned and chicken is cooked through, 15-20 minutes. (For 4, roast on top and middle racks, swapping rack positions halfway through.)



### 3 MIX PANKO

- In a second small bowl, combine **panko**, a **drizzle of oil** (large drizzle for 4 servings), **salt**, and **pepper**.



### 6 SERVE

- Divide **chicken**, **potatoes**, and **broccoli** between plates. Drizzle **crema** over chicken. Serve.

\*Chicken is fully cooked when internal temperature reaches 165°.