

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup White Rice





4 TBSP | 8 TBSP **BBQ** Sauce



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



Corn



Diced Skinless Dark Meat Chicken



Ranch Spice



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

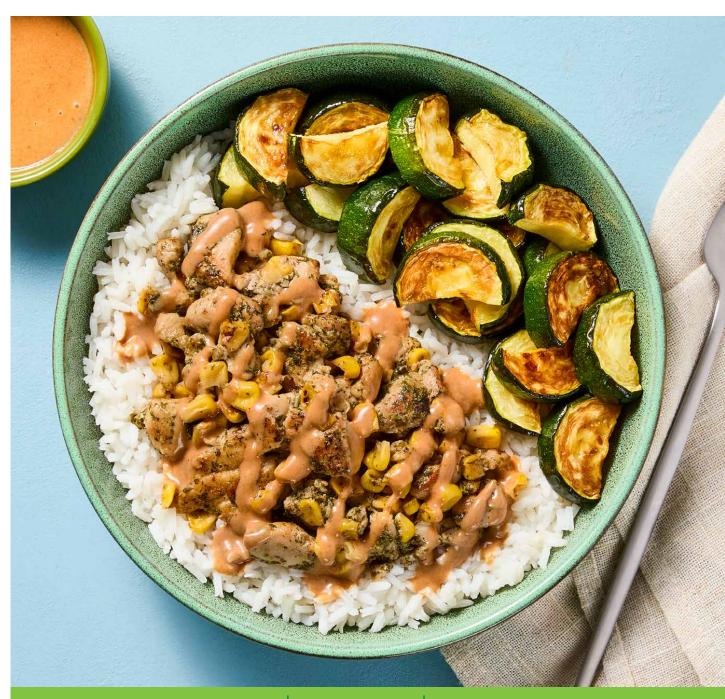
HELLO

RANCH SPICE

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

RANCH-SPICED CHICKEN & CORN RICE BOWLS

with Dark Meat Chicken, Roasted Zucchini & Creamy BBQ





MAKE-AHEAD MAGIC

Mix the sauce, chop the zucchini, and drain and dry the corn in advance to get dinner on the table even faster!

BUST OUT

- Small pot
- Baking sheet
- Strainer
- Small bowl
- Paper towels
- Large pan
- Kosher salt
- · Black pepper
- Cooking oil (4 tsp | 4 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a simmer. Cook until rice is tender, 15-18 minutes
- Keep covered off heat until ready to serve.



- While rice cooks, trim and halve zucchini lengthwise; cut crosswise into ½-inch-thick half-moons. Drain corn; pat dry with paper towels.
- Toss zucchini on a baking sheet with a large drizzle of oil, salt, and pepper. Roast on top rack until browned and tender, 14-16 minutes.
- In a small bowl, combine BBQ sauce and mayonnaise.
 Add water 1 tsp at a time until mixture reaches a drizzling consistency.



3 COOK CHICKEN & CORN

- Open package of **chicken*** and drain off any excess liquid.
- Heat a large drizzle of oil in a large pan over medium-high heat. Add chicken and corn in a single layer; season with Ranch Spice. Cook, stirring occasionally, until chicken is cooked through and corn is browned, 4-6 minutes. TIP: If corn begins to pop, cover pan.



- Fluff rice with a fork.
- Divide rice and zucchini between shallow bowls in separate sections. Top rice with chicken and corn; drizzle with as much sauce as you like. Serve with any remaining sauce on the side.