



PREP & BAKE CRUNCHY RANCH CHICKEN

with Roasted Green Beans & Buttery Baby Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Oven-Ready Tray



1 tsp | 2 tsp
Garlic Powder



¼ Cup(s) | ½ Cup(s)
Monterey Jack
Cheese
Contains: Milk



¼ Cup(s) | ½ Cup(s)
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Ranch Spice



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



6 oz | 12 oz
Green Beans



12 oz | 24 oz
Microwavable
Multicolor Baby
Potatoes



10 oz | 20 oz
Chicken Cutlets



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
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HELLO

RANCH SPICE

All the flavor of the iconic dressing in
sprinkleable seasoning form!



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 640



TATER TIP

Microwaving potatoes gets them on the table quicker than roasting or boiling, plus you'll use fewer dishes!

BUST OUT

- Paper towels
- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

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1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim **green beans** if necessary.
- Place green beans in **oven-ready tray (for 4 servings, divide between two trays)**. Toss with a **drizzle of oil, garlic powder, salt, and pepper.**



3 COOK & SEASON POTATOES

- Once chicken and green beans have roasted 12 minutes, place **sealed bag of potatoes**, front side down, in the microwave. Microwave until tender, 5 minutes. Let cool in the microwave for 2 minutes. **TIP: Potatoes can also be microwaved in a large microwave-safe bowl covered with plastic wrap.**
- Carefully remove potatoes from microwave (**use a kitchen towel or oven mitt—the bag will be hot!**) and open bag (**watch out for steam**). Add **remaining Ranch Spice, 1 TBSP butter (2 TBSP for 4 servings), a pinch of salt, and pepper** to bag with potatoes; toss to coat. **TIP: Alternatively, transfer potatoes to a large bowl to season.**



2 ROAST CHICKEN & GREEN BEANS

- Pat **chicken*** dry with paper towels and season all over with **half the Ranch Spice (you'll use the rest in the next step), salt, and pepper**; place on top of **green beans (for 4 servings, divide chicken between two trays)**.
- Brush the top of each chicken cutlet with **mayonnaise**. Sprinkle with **Monterey Jack** and **panko**, pressing to adhere. Top with a **drizzle of oil**.
- Roast on middle rack until green beans are tender and chicken is cooked through, 20-25 minutes. (**For 4 servings, place both trays, side by side, on middle rack.**)



4 SERVE

- Divide **crunchy ranch chicken, green beans, and potatoes** between plates in separate sections. Serve.

*Poultry is fully cooked when internal temperature reaches 165°.