



# Honey-Garlic Tossed Chicken with Potato Wedges

30 Minutes



Chicken Thighs/Leg



Cornstarch



Garlic



Honey



Sour Cream



Mayonnaise



White Wine Vinegar



Dill



Russet Potato



Spring Mix



Baby Tomatoes

## HELLO DIY RANCH

*Dill, sour cream, mayo and vinegar is all you need for a homemade knock out dressing!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust Out

2 Baking sheets, medium bowl, measuring spoons, shallow dish, large bowl, parchment paper, small pot, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs/Leg	310 g***	620 g***
Cornstarch	1 tbsp	2 tbsp
Garlic	6 g	12 g
Honey	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Dill	7 g	7 g
Russet Potato	460 g	920 g
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

\*\*\* Minimum weight on chicken

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



## Roast wedges and prep

Cut **potatoes** into ¼-inch thick wedges. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt and pepper**. Roast in the **middle** of oven, until golden-brown, 21-23 min. While the **wedges** roast, finely chop the **dill**. Halve the **tomatoes**. Peel, then mince or grate **garlic**.



## Make ranch dressing

Whisk together **mayo**, **sour cream**, **dill**, **vinegar** and **½ tsp sugar** (dbl for 4 ppl) in a medium bowl. Season with **salt and pepper**.



## Cook chicken

Pat the **chicken** dry with paper towels. Add **cornstarch**, **½ tsp salt** and **½ tsp pepper** (dbl both for 4 ppl) to a shallow dish. Stir to combine. Add **chicken** and turn to coat both sides. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **chicken**. Sear, until golden-brown, 1-2 min per side. Transfer to another parchment-lined baking sheet. Bake in the **top** of the oven, until cooked through, 10-12 min.\*\*



## Toss chicken

Add the **cooked chicken** and **honey-garlic sauce** to a large bowl. Toss to coat, then season with **salt and pepper**.



## Make honey-garlic sauce

While the **chicken** cooks, heat a small pot over medium heat. When hot, add **honey**, **garlic** and **2 tbsp butter** (dbl for 4 ppl). Stir to melt, 1-2 min, then remove from heat. Set aside.



## Finish and serve

Divide the **spring mix** between plates. Top with the **tomatoes**. Then drizzle with over the **1 tbsp ranch dressing**. Divide the **chicken** and **wedges** between the plates. Serve with the **remaining ranch dressing** on the side, for dipping.

## Dinner Solved!