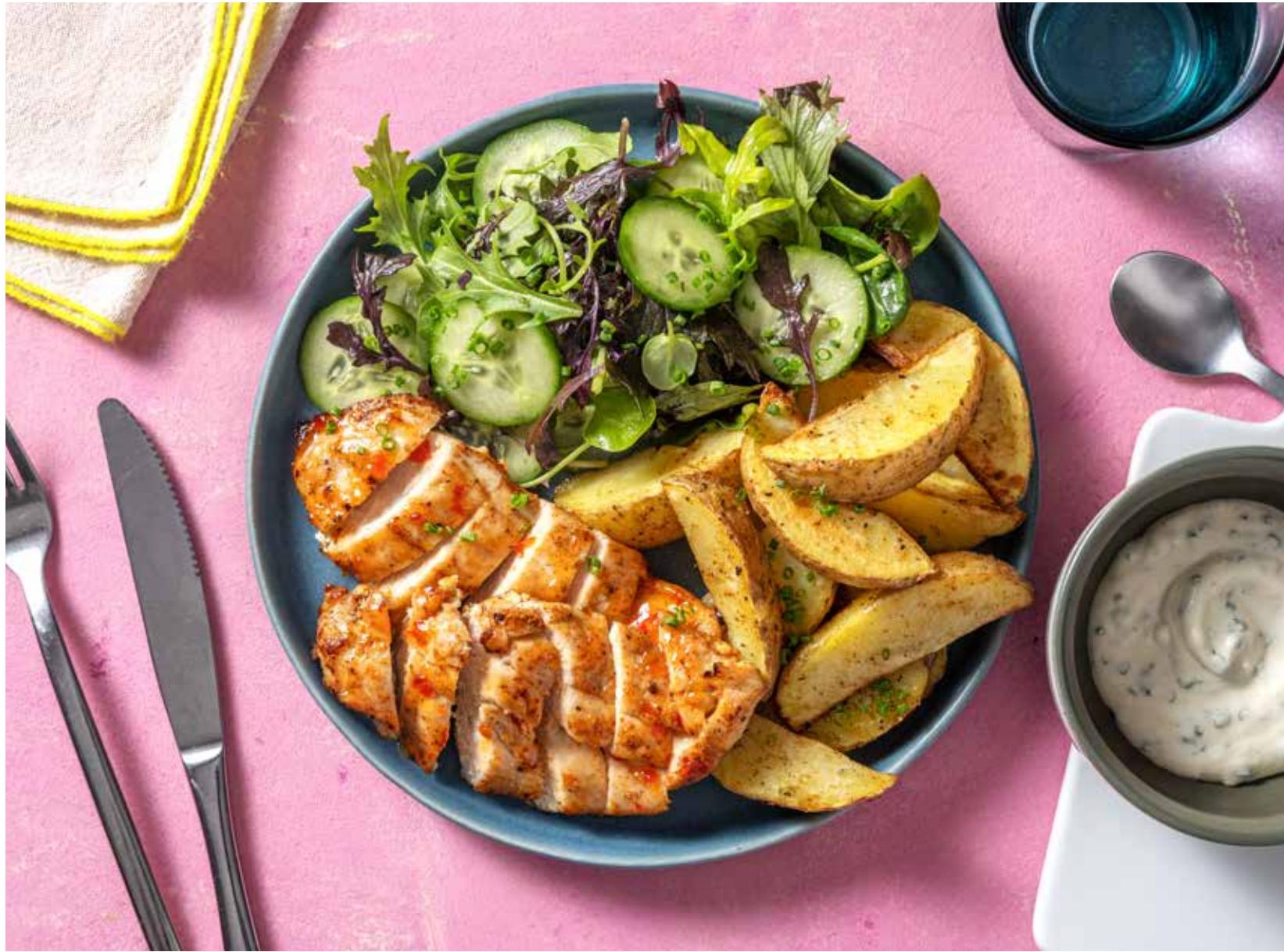




# Sticky BBQ-Spiced Chicken

with Potato Wedges and DIY Ranch

30 Minutes



Chicken Breasts



Russet Potato



Mini Cucumber



Chives



Spring Mix



Mayonnaise



Sour Cream



White Wine Vinegar



BBQ Seasoning



Sweet Chili Sauce

## HELLO BBQ SEASONING

*This spice is the perfect blend of sweet, savoury and smoky!*

## Start here

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

## Bust Out

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

## Ingredients

	2 Person	4 Person
Chicken Breasts *	2	4
Russet Potato	460 g	920 g
Mini Cucumber	66 g	132 g
Chives	7 g	14 g
Spring Mix	56 g	113 g
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
BBQ Seasoning	2 tbsp	4 tbsp
Sweet Chili Sauce	4 tbsp	8 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## 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.



### Roast potatoes

Cut **potatoes** into ½-inch wedges. Add **potatoes**, **half the BBQ Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to coat. Transfer **potatoes** to a baking sheet. Arrange in a single layer. Roast, in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the **middle** and the **bottom** of the oven, rotating sheets halfway.)



### Prep chicken

While **potatoes** roast, pat **chicken** dry with paper towels. Carefully slice each **chicken breast** in half, parallel to the cutting board. Add **chicken**, **remaining BBQ Seasoning** and **½ tbsp oil** (dbl for 4 ppl) to the same bowl. Season with **salt** and **pepper**, then toss to coat.



### Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **chicken**. Pan-fry, until golden, 2-3 min per side. (**TIP:** Don't overcrowd the pan; pan-fry in two batches if needed!) Transfer **chicken** to a parchment-lined baking sheet. Drizzle **sweet chili sauce** over tops of **chicken**. Roast, in the **top** of the oven, until cooked through, 8-10 min.\*\*



### Prep and make DIY ranch

While **chicken** roasts, thinly slice **cucumber** on a separate cutting board. Thinly slice **chives**. Add **sour cream**, **mayo**, **half the chives**, **¼ tsp sugar** and **1 tsp vinegar** (dbl both for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



### Make salad

Whisk together **remaining vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spring mix** and **cucumbers**. Season with **salt** and **pepper**, then toss to combine.



### Finish and serve

Thinly slice **chicken**. Divide **chicken**, **potatoes** and **salad** between plates. Sprinkle **remaining chives** over top. Serve **DIY ranch** on the side, for dipping.

**Dinner Solved!**

## Contact

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