



# 'All-Dressed' Chicken Tenders

with Potato Wedges and DIY Ranch

Discovery

30 Minutes



Chicken Tenders



Russet Potato



Red Onion



Baby Spinach



Chives



BBQ Sauce



Sour Cream



Mayonnaise



Seasoned Salt



White Wine Vinegar

HELLO SEASONED SALT

*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, aluminum foil, medium pot, large bowl, parchment paper, small bowl, whisk, paper towels

## Ingredients

	2 Person	4 Person
Chicken Tenders *	340 g	680 g
Russet Potato	460 g	920 g
Red Onion	56 g	113 g
Baby Spinach	56 g	113 g
Chives	7 g	14 g
BBQ Sauce	4 tbsp	8 tbsp
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
Seasoned Salt	1 tbsp	2 tbsp
White Wine Vinegar	2 tbsp	4 tbsp
Sugar*	2 tsp	4 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 the website or app for the as-prepared recipe nutritional information.

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

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### Roast potatoes

Cut **potatoes** into ½-inch wedges. Add **potatoes, half the seasoned salt** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



### Cook chicken

While **onions** pickle, pat **chicken** dry with paper towels. Add **chicken, remaining seasoned salt** and **½ tbsp oil** (dbl for 4 ppl) to a foil-lined baking sheet. Season with **pepper**, then toss to coat. Roast in the **top** of the oven, 10 min. Carefully remove the sheet from the oven. Drizzle **BBQ sauce** over **chicken**, then toss to coat. Return **chicken** to the oven and roast until cooked through, 2-4 min.\*\*



### Prep and make ranch

While **potatoes** roast, peel, then cut **half the onion** into ¼-inch slices (whole onion for 4 ppl). Thinly slice **chives**. Add **sour cream, mayo, half the chives** and **1 tsp vinegar** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



### Make salad

Whisk together **1 tbsp pickling liquid** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Drain **pickled onions** and discard remaining pickling liquid. Add **pickled onions** and **spinach** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.



### Pickle onions

Add **onions, remaining vinegar, 2 tbsp water** and **2 tsp sugar** (dbl both for 4 ppl) to a medium pot. Season with **salt**. Bring to a simmer over medium-high heat. Once simmering, cook, stirring often, until **sugar** dissolves, 1-2 min. Remove the pot from heat. Transfer **onions**, including **pickling liquid**, to a medium bowl. Place in the fridge to cool.



### Finish and serve

Divide **chicken, potato wedges** and **salad** between plates. Sprinkle **remaining chives** over top. Serve **ranch** on the side for dipping.

## Dinner Solved!