



# 'All-Dressed' Chicken Tenders

with Potato Wedges and DIY Ranch

Discovery

30 Minutes



Chicken Tenders



Russet Potato



Red Onion



Baby Spinach



Chives



BBQ Sauce



Mayonnaise



Seasoned Salt



White Wine Vinegar



Sour Cream



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HELLO SEASONED SALT

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



## Start here

- Before starting, preheat the 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 ♦	310 g	620 g
Russet Potato	460 g	920 g
Red Onion	56 g	113 g
Baby Spinach	56 g	113 g
Chives	7 g	7 g
BBQ Sauce	4 tbsp	8 tbsp
Mayonnaise	2 tbsp	4 tbsp
Seasoned Salt	½ tbsp	1 tbsp
White Wine Vinegar	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 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.*

## Contact

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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. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil and one-quarter of the seasoned salt per sheet.) Season with **pepper**, then toss to coat.
- 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.)



## Roast chicken

- Meanwhile, 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

- Meanwhile, 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** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## Make salad

- When **potatoes** and **chicken** are almost done, add **1 tbsp pickling liquid** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Drain **pickled onions** and discard **remaining pickling liquid**.
- Add **pickled onions** and **spinach** to the large bowl with **dressing**, 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 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** alongside for dipping.

## Dinner Solved!