



# BBQ Dry-Rub Chicken












## with Charred Corn and DIY Ranch Dressing

**FAMILY** 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Chicken Breasts
-  BBQ Sauce
-  Corn Kernels
-  Mayonnaise
-  Chives
-  Sour Cream
-  Garlic
-  White Wine Vinegar
-  Yellow Potato
-  Paprika-Garlic Blend
-  Sweet Bell Pepper

### HELLO RANCH DRESSING

*You won't want the store-bought kind once you've tasted this easy DIY!*



## START HERE

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

### Garlic Guide for Step 5:

- Mild: ¼ tsp
- Medium: ½ tsp
- Strong: 1 tsp

### Bust Out

2 Baking Sheets, Large Non-Stick Pan, Paper Towels, Whisk, Medium Bowl, Aluminum Foil, Small Bowl, Measuring Spoons, Silicone Brush

### Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
BBQ Sauce	¼ cup	¼ cup
Corn Kernels	227 g	454 g
Mayonnaise	2 tbsp	4 tbsp
Chives	7 g	7 g
Sour Cream	3 tbsp	6 tbsp
Garlic	3 g	3 g
White Wine Vinegar	1 tbsp	1 tbsp
Yellow Potato	300 g	600 g
Paprika-Garlic Blend	1 tbsp	1 tbsp
Sweet Bell Pepper	160 g	160 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

### 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.*

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## 1. ROAST POTATOES

Cut **potatoes** into ½-inch thick wedges. Toss **potatoes** with **½ tbsp oil** (dbl for 4 ppl) on a baking sheet. Arrange in a single layer. Season with **salt** and **pepper**. Roast in the **top** of the oven, until golden-brown, 25-28 min.



## 4. BROIL CHICKEN

When **chicken** is almost cooked through and **potatoes** are out of the oven, turn oven broiler to **high**. Brush **half the BBQ sauce** over the **chicken**. Broil **chicken** in the **middle** of the oven, until cooked through, 4-5 min.\*\*



## 2. ROAST CHICKEN

While **potatoes** roast, pat **chicken** dry with paper towels. Add **chicken**, **paprika-garlic blend** and **½ tbsp oil** (dbl for 4 ppl) to a foil-lined baking sheet. Toss to coat. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until **chicken** is almost cooked through, 14-16 min. (**NOTE:** The chicken will finish cooking in Step 4.)



## 5. MAKE RANCH DRESSING

While **chicken** broils, finely chop **chives**. Peel, then mince or grate **garlic**. Whisk together **sour cream**, **mayo**, **half the chives**, **½ tbsp vinegar**, **½ tsp sugar** and **¼ tsp garlic** (dbl all for 4 ppl) in a small bowl. (**NOTE:** Reference Garlic Guide) Season with **salt** and **pepper** and set aside.



## 3. CHAR CORN

While **chicken** roasts, core, then cut **pepper** into ¼-inch pieces. Heat a large non-stick pan over medium-high heat. When hot, add **corn**, **peppers**, **1 tbsp oil** and **½ tbsp water** (dbl both for 4 ppl) to the pan. Cover with a lid. Cook, carefully swirling pan often, until **corn** is dark golden-brown, 4-6 min. Season with **salt** and **pepper**.



## 6. FINISH AND SERVE

Slice **chicken**. Divide **chicken**, **corn mixture** and **potatoes** between plates. Spoon **ranch dressing** over **corn mixture** and **chicken**. Sprinkle over **remaining chives**. Serve with the **remaining BBQ sauce** on the side.

## Dinner Solved!