



# BBQ Dry-Rub Chicken

with Charred Corn and DIY Ranch Dressing

Family 35 Minutes



-  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 (dbl for 4 ppl):

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

## Bust Out

2 Baking sheets, medium bowl, measuring spoons, aluminum foil, small bowl, whisk, large non-stick pan, paper towels, 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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## Roast potatoes

Cut **potatoes** into ½-inch thick wedges. Toss **potatoes** with **1 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.



## 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.\*\*



## 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.)



## 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** (dbl both for 4 ppl) and **¼ tsp garlic** in a small bowl. (**NOTE:** Reference Garlic Guide.) Season with **salt** and **pepper**. Set aside.



## 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**.



## Finish and serve

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

## Dinner Solved!