



# BBQ Dry-Rub Chicken

with Corn and Ranch Dressing

35 Minutes



Chicken Breasts



BBQ Seasoning



Corn Kernels



Ranch Dressing



Yellow Potato



Garlic Salt



Chives

HELLO RANCH DRESSING

*This tangy ranch dressing is the perfect condiment for dipping!*

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
BBQ Seasoning	1 tbsp	1 tbsp
Corn Kernels	113 g	227 g
Ranch Dressing	4 tbsp	8 tbsp
Yellow Potato	300 g	600 g
Garlic Salt	1 tsp	1 tsp
Chives	7 g	7 g
Sugar*	½ tsp	1 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

♦ 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 ¼-inch thick rounds.
- Add **potatoes** and **2 tbsp oil** to an unlined baking sheet (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.). Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven, until tender, 25-28 min.



## Mix ranch dressing

- Meanwhile, finely chop **chives**. In a small bowl, stir together **ranch** and **half the chives**. Season with **salt** and **pepper**. Set aside.



## Cook chicken

- While **potatoes** roast, pat **chicken** dry with paper towels.
- Combine **chicken**, **BBQ seasoning**, **remaining garlic salt** and **1 tbsp oil** (dbl for 4 ppl) in a medium bowl. Toss to coat.
- Arrange **chicken** in a single layer on another unlined baking sheet.
- Roast in **middle** of oven, flipping halfway through, until cooked through, 18-21 min.\*\*



## Finish and serve

- Slice **chicken**.
- Divide **chicken**, **corn** and **potatoes** between plates.
- Drizzle **some ranch** over **corn**, then sprinkle with **remaining chives**.
- Serve with **remaining ranch** on the side.



## Cook corn

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted, 1 min.
- Add **corn** and **2 tbsp water** (dbl for 4 ppl). Stir to combine. Cover and cook, stirring occasionally, until tender, 5-6 min. Season with **salt** and **pepper**.

## Dinner Solved!