



# Breaded Ranch Chicken

with Potato Coins and Green Beans

30 Minutes



Chicken Breasts



Yellow Potato



Garlic Salt



Sour Cream



Chives



Mayonnaise



Italian Breadcrumbs



Green Beans



White Wine Vinegar

HELLO RANCH

*This tangy DIY ranch dressing is the perfect dip for chicken and potatoes!*

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Yellow Potato	360 g	720 g
Garlic Salt	1 tsp	2 tsp
Sour Cream	3 tbsp	6 tbsp
Chives	7 g	7 g
Mayonnaise	4 tbsp	8 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Green Beans	170 g	340 g
White Wine Vinegar	½ tbsp	1 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry item

\*\* 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 ¼-inch rounds. Add **potatoes**, **½ tsp garlic salt** and **1 tbsp oil** to an unlined baking sheet. Season with **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets with ½ tsp garlic salt and 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.)



## Roast chicken

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry until golden-brown, 1-2 min per side. Transfer **chicken** to a parchment-lined baking sheet. Spread **reserved ranch** evenly over tops of **chicken**. Divide **breadcrumb mixture** over tops of **chicken**, pressing gently to adhere. Roast **chicken** in the **top** of the oven until cooked through, 10-12 min.\*\*



## Make ranch

Thinly slice **chives**. Add **sour cream**, **mayo**, **half the chives**, **half the vinegar** (use all for 4 ppl), **½ tsp sugar** and **¼ tsp garlic salt** (dbl both for 4 ppl) to a medium bowl. Season with **pepper**, then stir to combine. Reserve **2 tbsp ranch** (dbl for 4 ppl) in a small bowl and set aside. (**NOTE:** This will be used to coat chicken in step 4.)



## Cook green beans

While **chicken** roasts, trim, then halve **green beans**. Heat the same pan over medium. When hot, add **green beans**, **remaining garlic salt** and **3 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until tender-crisp, 4-5 min. Add **remaining chives** and **1 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **butter** melts, 1 min. Season with **pepper**.



## Prep chicken

Combine **breadcrumbs** and **½ tbsp oil** (dbl for 4 ppl) in another small bowl. Pat **chicken** dry with paper towels. Carefully slice **each chicken breast** in half, parallel to the cutting board. (**NOTE:** You will have 4 pieces of chicken for 2 ppl and 8 pieces for 4 ppl.) Season with **salt** and **pepper**.



## Finish and serve

Thinly slice **chicken**. Divide **chicken**, **potatoes** and **green beans** between plates. Serve **remaining ranch** on the side for dipping.

## Dinner Solved!