



Breaded Ranch Chicken

with Potato Coins and Zucchini

30-40 Minutes



Chicken Breasts



Yellow Potato



Garlic Salt



Sour Cream



Mayonnaise



Italian Breadcrumbs



Zucchini



White Wine Vinegar



Green Onion



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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	350 g	700 g
Garlic Salt	1 tsp	2 tsp
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	4 tbsp	8 tbsp
Italian Breadcrumbs	¼ cup	½ cup
Zucchini	200 g	400 g
White Wine Vinegar	½ tbsp	1 tbsp
Green Onion	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	½ tsp	1 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 potato coins

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, ½ **tsp garlic salt** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets with ½ tsp garlic salt and 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat.
- Roast **potatoes** in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 18-22 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Cook 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. Carefully wipe the pan clean.
- Spread **reserved ranch** evenly over tops of **chicken**. Top with **breadcrumb mixture**, pressing down gently to adhere.
- Roast **chicken** in the **top** of the oven, until cooked through, 10-12 min.**



Make ranch

- Halve **green onion** lengthwise, then thinly slice.
- Add **sour cream**, **mayo**, **half the green onions**, **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:** Reserved ranch will be used to coat chicken in step 4.)



Prep and cook zucchini

- Meanwhile, halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Reheat the same pan over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **zucchini**. Cook, stirring occasionally, until **zucchini** is tender-crisp, 4-5 min.
- Season with **remaining garlic salt** and **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 **chicken** with **salt** and **pepper**.



Finish and serve

- Thinly slice **chicken**.
- Divide **chicken**, **potato coins** and **zucchini** between plates.
- Sprinkle **remaining green onions** over top.
- Serve **remaining ranch** alongside for dipping.

Dinner Solved!