



# Dry-Rub Chicken

with Charred Corn and DIY Ranch Dressing

35 Minutes



Chicken Breasts



BBQ Sauce



Canned Corn



Mayonnaise



Chives



Sour Cream



Garlic, cloves



White Wine Vinegar



Yellow Potato



Smoked Paprika-Garlic Blend



Sweet Bell Pepper

## HELLO DIY RANCH DRESSING

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

## 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, measuring spoons, silicone brush, aluminum foil, small bowl, whisk, large non-stick pan, paper towels, strainer

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
BBQ Sauce	4 tbsp	8 tbsp
Canned Corn	1 can	2 cans
Mayonnaise	2 tbsp	4 tbsp
Chives	7 g	7 g
Sour Cream	3 tbsp	6 tbsp
Garlic, cloves	1	2
White Wine Vinegar	½ tbsp	1 tbsp
Yellow Potato	360 g	720 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
Sugar*	½ tsp	1 tsp
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.*

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## Roast potatoes

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Arrange **potatoes** in a single layer. Roast in the **top** of the oven until tender and golden-brown, 25-28 min.



## Roast chicken

While **potatoes** roast, pat **chicken** dry with paper towels. Add **chicken**, **Smoked Paprika-Garlic Blend** and **½ tbsp oil** (dbl for 4 ppl) to a foil-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. 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.)



## Char veggies

While **chicken** roasts, core, then cut **pepper** into ¼-inch pieces. Drain and rinse **corn**, then pat dry with paper towels. 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). Cover with a lid. Cook, carefully swirling pan often, until **veggies** are dark golden-brown, 4-6 min. Season with **salt** and **pepper**.



## Broil chicken

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



## Make DIY ranch dressing

While **chicken** broils, finely chop **chives**. Peel, then mince or grate **garlic**. Add **sour cream**, **mayo**, **half the chives**, **½ tbsp vinegar**, **½ tsp sugar** (dbl both for 4 ppl) and **¼ tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, then whisk to combine.



## Finish and serve

Slice **chicken**, if desired. Divide **chicken**, **veggie mixture** and **potatoes** between plates. Spoon **DIY ranch dressing** over **veggie mixture** and **chicken**. Sprinkle **remaining chives** over top. Serve **remaining BBQ sauce** on the side for dipping.

## Dinner Solved!