



# Dry-Rub Chicken

with Charred Corn and DIY Ranch Dressing

Family Friendly 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, strainer, aluminum foil, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts *	2	4
BBQ Sauce	4 tbsp	8 tbsp
Canned Corn	1 can	1 can
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.



## 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.\*\*



## 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.)



## 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.



## 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 the pan often, until **veggies** are dark golden-brown, 4-6 min. Season with **salt** and **pepper**.



## 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 with **remaining BBQ sauce** on the side for dipping.

## Dinner Solved!