



# French Onion Dip Chicken

with Potato Wedges and Carrots

Family Friendly 25 - 35 Minutes



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Chicken Breasts



Double Chicken Breasts



Mayonnaise



Sour Cream



Crispy Shallots



Dill-Garlic Spice Blend



Russet Potato



Carrot



Zesty Garlic Blend

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your chicken, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

### HELLO CRISPY SHALLOTS

*This crunchy topping adds savoury flavour and extra oomph to just about anything!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

2 Baking sheets, vegetable peeler, measuring spoons, parchment paper, large non-stick pan, medium bowl

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Double Chicken Breasts	4	8
Mayonnaise	4 tbsp	8 tbsp
Sour Cream	3 tbsp	6 tbsp
Crispy Shallots	28 g	56 g
Dill-Garlic Spice Blend	1 tsp	2 tsp
Russet Potato	2	4
Carrot	2	4
Zesty Garlic Blend	1 tbsp	2 tbsp
Milk*	1 tbsp	2 tbsp
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.



### Prep

- Peel, halve lengthwise, then cut **carrots** into ¼-inch half-moons.
- Cut **potatoes** into ¼-inch wedges.



### Roast potato wedges

- Add **potatoes**, **half the Zesty Garlic Blend** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the bottom and top of the oven, rotating sheets halfway through.)



### Sear chicken

- Pat **chicken** dry with paper towels, the season with **remaining Zesty Garlic Blend** and **salt**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches if needed.) Cook until golden, 1-2 min per side.

If you've opted for **double chicken**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **chicken**.\*\* Work in batches, if necessary.



### Roast chicken and carrots

- Transfer **chicken** to one side of a parchment-lined baking sheet.
- Add **carrots** to the other side of the baking sheet. Drizzle **½ tbsp** (1 tbsp) **oil** over top, then season with **salt** and **pepper**. Toss to coat.
- Roast in the **middle** of the oven until **chicken** is cooked through and **carrots** are tender, 12-14 min.\*\*



### Mix French onion dip

- Add **crispy shallots**, **sour cream**, **mayo**, **Dill-Garlic Spice Blend** and **1 tbsp** (2 tbsp) **milk** to a medium bowl. Season with **pepper**, then stir to combine.



### Finish and serve

- Divide **chicken**, **potato wedges** and **carrots** between plates.
- Serve **French onion dip** on the side for dipping.

## Dinner Solved!



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