



Roasted Buffalo-Style Spatchcock Chicken

with Ranch-Dressed Potato Salad and Greens

Special

Spicy

40 Minutes



Spatchcock Chicken



Seasoned Salt



Hot Sauce



Ranch Dressing



Red Potato



Chives



Whole Grain Mustard



Arugula and Spinach Mix



Baby Tomatoes



Lemon



Celery



Cheddar Cheese, shredded

HELLO RANCH DRESSING

This tangy ranch dressing is the perfect base for a potato salad!

Start here

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

Bust out

2 Baking sheets, colander, measuring spoons, 2 large bowls, parchment paper, small pot, whisk, large pot, paper towels

Ingredients

	2 Person	4 Person
Spatchcock Chicken ♦	550 g	1100 g
Seasoned Salt	½ tbsp	1 tbsp
Hot Sauce 🍷	2 tbsp	4 tbsp
Ranch Dressing	4 tbsp	8 tbsp
Red Potato	480 g	900 g
Chives	7 g	14 g
Whole Grain Mustard	1 tbsp	2 tbsp
Arugula and Spinach Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Lemon	1	2
Celery	3	6
Cheddar Cheese, shredded	½ cup	1 cup
Unsalted Butter*	1 ½ tbsp	3 tbsp
Sugar*	1 tsp	2 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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Cook potatoes

- Cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Cook uncovered until fork-tender, 10-12 min.
- Drain **potatoes** well, then transfer to an unlined baking sheet.
- Place in the fridge to cool.



Make Buffalo hot sauce

- Melt **1 ½ tbsp butter** (dbl for 4 ppl) in a small pot over medium heat.
- Once melted, remove the pot from heat.
- Add **hot sauce**.
- Season with **salt**, to taste, then whisk to combine. (**TIP**: If sauce separates, whisk again before serving!)



Roast chicken

- Meanwhile, pat **chicken** dry with paper towels.
- Drizzle **1 tbsp oil** (dbl for 4 ppl) over skin side. Sprinkle **seasoned salt** and **pepper** on both sides, then rub **chicken** to coat.
- Arrange **chicken** on a parchment-lined baking sheet.
- Roast in the **middle** of the oven, until golden-brown and cooked through, 30-35 min (for 4 ppl, cook for 40-45 min).** (**TIP**: If skin starts to brown too much, place a piece of foil over chicken!)



Make potato salad

- When **chicken** is done, whisk together **ranch dressing**, **remaining mustard**, **½ tsp sugar** and **1 tsp lemon juice** (dbl both for 4 ppl) in another large bowl.
- Add **potatoes**, **cheese**, **celery** and **chives**.
- Season with **salt** and **pepper**, to taste, then stir to combine.



Prep and make vinaigrette

- Meanwhile, halve **tomatoes**.
- Thinly slice **chives**.
- Cut **celery** into ¼-inch pieces.
- Juice **half the lemon**, then cut **remaining lemon** into wedges.
- Add **2 tsp lemon juice**, **1 tsp mustard**, **½ tsp sugar** and **1 ½ tbsp oil** (dbl all for 4 ppl) to a large bowl.
- Season with **salt** and **pepper**, to taste, then whisk to combine.



Finish and serve

- Add **tomatoes** and **arugula and spinach mix** to the bowl with **vinaigrette**. Toss to combine.
- Cut **chicken** in half.
- Divide **chicken**, **potato salad** and **greens** between plates.
- Squeeze a **lemon wedge** over **chicken**, if desired.
- Serve **Buffalo hot sauce** alongside for dipping.

Dinner Solved!