



Southwestern-Style Chicken and Ranch Salad with Charred Veggies

Spicy

Quick

25 Minutes



Chicken Tenders



Double Chicken Tenders



Spring Mix



Southwest Spice Blend



Corn Kernels



Poblano Pepper



Ranch Dressing



Roma Tomato



Feta Cheese, crumbled

CUSTOM RECIPE

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

Happy cooking!

HELLO SOUTHWEST SPICE BLEND

This blend is crucial in Tex-Mex dishes and adds Southern flair to this loaded salad!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, aluminum foil, large bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders ♦	310 g	620 g
Double Chicken Tenders ♦	620 g	1240 g
Spring Mix	56 g	113 g
Southwest Spice Blend	1 tbsp	2 tbsp
Corn Kernels	113 g	227 g
Poblano Pepper 🌶️	160 g	320 g
Ranch Dressing	4 tbsp	8 tbsp
Roma Tomato	80 g	160 g
Feta Cheese, crumbled	¼ cup	½ cup
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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1 Prep

- Core, then cut **poblano** into ¼-inch pieces, removing seeds for less heat. (TIP: We suggest using gloves when prepping poblanos!)
- Cut **tomato** into ½-inch pieces.



4 Assemble salad

- Add **charred veggies, tomatoes** and **spring mix** to a large bowl.
- Drizzle **half the ranch dressing** over top.
- Season with **salt** and **pepper**, then toss to combine.



2 Char veggies

- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **corn** and **poblanos**. Season with **salt** and **pepper**.
- Cover and cook, flipping once halfway through, until **veggies** are dark golden-brown, 8-10 min.
- Transfer **veggies** to a plate.



5 Finish and serve

- Divide **salad** between plates. Top with **chicken**.
- Drizzle **remaining ranch dressing** over top.
- Sprinkle with **feta cheese**.



3 Cook chicken

- Meanwhile, pat **chicken** dry with paper towels.
- Toss **chicken** with 1 **tbsp oil** (dbl for 4 ppl) on a foil-lined baking sheet.
- Season all over with **Southwest Spice Blend, salt** and **pepper**.
- Broil **chicken** in the **middle** of the oven until cooked through, 8-10 min.**

If you've opted for **double chicken tenders**, prepare and cook them in the same way the recipe instructs you to prepare and cook the regular portion of **chicken tenders**.

Dinner Solved!