



# Sticky BBQ-Spiced Chicken

with Potato Wedges and DIY Ranch

30 Minutes



Chicken Breasts



Russet Potato



Mini Cucumber



Chives



Spring Mix



Mayonnaise



Sour Cream



White Wine Vinegar



BBQ Seasoning



Sweet Chili Sauce

HELLO BBQ SEASONING

*This spice is the perfect blend of sweet, savoury and smoky!*

## Start here

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

## Bust Out

2 Baking sheets, medium bowl, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Russet Potato	460 g	920 g
Mini Cucumber	66 g	132 g
Chives	7 g	14 g
Spring Mix	56 g	113 g
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
BBQ Seasoning	2 tbsp	4 tbsp
Sweet Chili Sauce	4 tbsp	8 tbsp
Sugar*	½ tsp	1 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 our meal kit labels for the most current allergen 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**, **half the BBQ Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to coat. Transfer **potatoes** to a baking sheet. Arrange in a single layer. Roast, in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the **middle** and the **bottom** of the oven, rotating sheets halfway.)



## Prep and make DIY ranch

While **chicken** roasts, thinly slice **cucumber** on a separate cutting board. Thinly slice **chives**. Add **sour cream**, **mayo**, **half the chives**, **¼ tsp sugar** and **1 tsp vinegar** (dbl both for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## Prep chicken

While **potatoes** roast, pat **chicken** dry with paper towels. Carefully slice each **chicken breast** in half, parallel to the cutting board. Add **chicken**, **remaining BBQ Seasoning** and **½ tbsp oil** (dbl for 4 ppl) to the same bowl. Season with **salt** and **pepper**, then toss to coat.



## Make salad

Whisk together **remaining vinegar**, **¼ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spring mix** and **cucumbers**. Season with **salt** and **pepper**, then toss to combine.



## Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **chicken**. Pan-fry, until golden, 2-3 min per side. (**TIP:** Don't overcrowd the pan; pan-fry in two batches if needed!) Transfer **chicken** to a parchment-lined baking sheet. Drizzle **sweet chili sauce** over tops of **chicken**. Roast, in the **top** of the oven, until cooked through, 8-10 min.\*\*



## Finish and serve

Thinly slice **chicken**. Divide **chicken**, **potatoes** and **salad** between plates. Sprinkle **remaining chives** over top. Serve **DIY ranch** on the side, for dipping.

## Dinner Solved!