

30 Minutes

🔿 Swap



🔁 Customized Protein 🕂 Add 🔿 Swap 2 Double or

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🚱

280 g | 560 g



Chicker

Breasts

4 8

Chicken Breasts 2 4

Chicken

Thighs •

BBQ Seasoning 1 tbsp | 2 tbsp



Corn Kernels 113 g | 227 g

Ranch Dressing 4 tbsp | 8 tbsp



Yellow Potato 350 g | 700 g

Garlic Salt 1/2 tsp | 1 tsp



1 2

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.



Pantry items | Unsalted butter, oil, salt, pepper

Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, medium bowl, paper towels, small bowl



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut potatoes into 1/4-inch-thick rounds.
- Add potatoes 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 ¼ tsp (½ tsp) garlic salt and pepper, then toss to coat.
- Roast in the **top** of the oven until tender, 24-25 min.



Mix ranch dressing

- Meanwhile, thinly slice green onion.
- In a small bowl, stir together **ranch** and **half the green onions**. Season with **salt** and **pepper**.



Cook chicken

🔇 Swap | Chicken Thighs

😒 Double | Chicken Breasts |

- While **potatoes** roast, pat **chicken** dry with paper towels.
- Combine chicken, BBQ seasoning, ¼ tsp (½ tsp) garlic salt and 1 tbsp (2 tbsp) oil in a medium bowl. Toss to coat.
- Arrange **chicken** in a single layer on another unlined baking sheet.
- Roast in the middle of the oven, flipping halfway through, until cooked through, 18-21 min.**



Finish and serve

- Slice **chicken**.
- Divide chicken, corn and potatoes between plates.
- Drizzle **some ranch dressing** over **corn**, then sprinkle with **remaining green onions**.
- Serve with **remaining ranch dressing** on the side.



Cook corn

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted, 1 min.
- Add **corn** and **2 tbsp** (4 tbsp) **water**. Stir to combine. Cover and cook, stirring occasionally, until tender, 5-6 min. Season with **salt** and **pepper**.



2 | Cook chicken

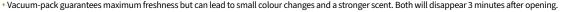
🚫 Swap | Chicken Thighs

If you've opted to get **chicken thighs**, cook them in the same way the recipe instructs you to cook the **chicken breasts**.

2 | Cook chicken

😒 Double | Chicken Breasts 🛛

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



** Cook to a minimum internal temperature of 74°C/165°F.