



Golden Fried Chicken Wings and Ranch Wedge Salad

with Crispy Potato Dippers

Discovery Special 40 Minutes



Chicken Wings •
680 g | 1360 g



Russet Potato
2 | 4



Iceberg Lettuce
½ | 1



Tomato
1 | 2



Chives
7 g | 14 g



Garlic, cloves
1 | 2



Mayonnaise
2 tbsp | 4 tbsp



Sour Cream
2 | 4



Cream Sauce
Spice Blend
2 tbsp | 4 tbsp



Cornstarch
2 tbsp | 4 tbsp



White Wine
Vinegar
1 tbsp | 2 tbsp



Dill-Garlic
Spice Blend
1 tsp | 2 tsp

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.

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1



Prep and roast wedges

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

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

4



Start wings

- Add **¾ cup** (1 ½ cups) **oil** to a large non-stick pan. Heat over medium-high heat.
- Meanwhile, line a plate with paper towels.
- When **oil** is hot, carefully add **chicken** to pan. (**NOTE:** Don't overcrowd the pan! Fry in batches, if needed.)
- Reduce heat to medium.

2



Prep chicken wings

- Meanwhile, pat **chicken wings** very dry with paper towels. Season with **salt** and **pepper**. (**TIP:** Make sure to press firmly on wings when drying to prevent splattering when frying!)
- Add **cornstarch**, **Dill-Garlic Spice Blend** and **Cream Sauce Spice Blend** to a large bowl. Season with **salt** and **pepper**. Stir to mix.
- Working with **3-4 wings** at a time, toss **wings** in **cornstarch mixture**, making sure to cover entirely and pressing any excess **mixture** onto **wings**. Transfer to a plate. Repeat until **all wings** are coated.

5



Finish wings

- Fry **chicken wings**, flipping halfway or turning as needed, until golden-brown and cooked through, 3-4 min per side.** (**TIP:** Be sure to rotate the chicken wing drums often for even cooking!)
- Using a slotted spoon or spatula, carefully transfer to the paper towel-lined plate.
- Repeat the until **all wings** are fried.

3



Finish prep and mix dressing

- Cut **tomatoes** into ¼-inch pieces. Season with **salt** and **pepper**.
- Thinly slice **chives**.
- Peel, then mince or grate **garlic**.
- Remove and discard outer layer of iceberg lettuce. Remove stem and cut **lettuce head** in half. Cut one half into **4 wedges**, leaving **each wedge** intact (use whole head and cut into 8 wedges for 4 ppl).
- Add **mayo**, **sour cream**, **garlic**, **vinegar** and **chives** to a medium bowl. Season with **salt** and **pepper**. Stir to mix.

6



Plate and serve

- Divide **wings**, **potato wedges** and **lettuce wedges** between plates.
- Spoon **some of the dressing** over **lettuce**. Top with **tomatoes**. Sprinkle **remaining chives** over **top**.
- Serve **remaining dressing** on the side for dipping. (**TIP:** Serve with your favourite hot sauce for extra kick!)

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.