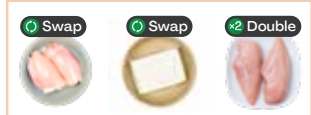




# Dry-Rub Chicken and Potato Wedges

## with Charred Corn and Ranch Dressing

Family Friendly 30-40 Minutes



Chicken Thighs <sup>+</sup> 280 g | 560 g      Tofu 1 | 2      Chicken Breasts <sup>+</sup> 4 | 8

Customized Protein **+** Add **↻** Swap or **×2** Double

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](https://www.hellofresh.ca)



Chicken Breasts <sup>+</sup> 2 | 4      BBQ Sauce 4 tbsp | 8 tbsp

Corn Kernels 113 g | 227 g      Green Onion 2 | 4

Ranch Dressing 4 tbsp | 8 tbsp      Russet Potato 2 | 4

Smoked Paprika-Garlic Blend 1 tbsp | 2 tbsp      Sweet Bell Pepper 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 | Pepper, oil, salt

Cooking utensils | Aluminum foil, 2 baking sheets, large non-stick pan, measuring spoons, paper towels, silicone brush, small bowl

1



## Roast potato 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** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Arrange **potatoes** in a single layer.
- Roast in the **top** of the oven until tender and golden-brown, 25-28 min.

4



## Broil chicken

- When **chicken** is almost cooked through and **potatoes** are out of the oven, turn the oven broiler to high.
- While the broiler preheats, brush **half the BBQ sauce** over **chicken**.
- Broil **chicken** in the **middle** of the oven until cooked through, 4-5 min.\*\*

2



## Roast chicken

- 🔄 Swap | **Chicken Thighs**
- 🔄 Swap | **Tofu**
- ✖2 Double | **Chicken Breasts**

- Meanwhile, pat **chicken** dry with paper towels.
- Add **chicken**, **Smoked Paprika-Garlic Blend** and **½ tbsp** (1 tbsp) **oil** to a foil-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until **chicken** is almost cooked through, 14-16 min. (NOTE: Chicken will finish cooking in step 4.)

5



## Mix ranch dressing

- Meanwhile, thinly slice **green onions**.
- Add **ranch dressing** and **half the green onions** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

3



## Char veggies

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **corn**, **peppers**, **1 tbsp** (2 tbsp) **oil** and **½ tbsp** (1 tbsp) **water**. Cover with a lid. Cook, carefully swirling the pan often, until **veggies** are dark golden-brown, 5-6 min.
- Season with **salt** and **pepper**, to taste.

6



## Finish and serve

- Slice **chicken**, if desired.
- Divide **chicken**, **charred veggies** and **potato wedges** between plates.
- Spoon **ranch dressing** over **veggies** and **chicken**. Sprinkle **remaining green onions** over top.
- Serve **remaining BBQ sauce** on the side for dipping.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 2 | Roast chicken

🔄 Swap | **Chicken Thighs**

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

## 2 | Roast tofu

🔄 Swap | **Tofu**

If you've opted to get **tofu**, pat dry with paper towels. Cut **tofu** in half, parallel to the cutting board. (NOTE: You will have two square tofu steaks per block.) Using a fork, poke **tofu** all over. Season, roast and broil **tofu** the same way the recipe instructs you to season, roast and broil **chicken**, decreasing roasting time to 6-8 min, until golden.

## 2 | Roast chicken

✖2 Double | **Chicken Breasts**

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

\* 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.