

BBQ Dry-Rub Chicken

with Corn and Ranch Dressing

35 Minutes



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Chicken Breasts





BBQ Seasoning

Corn Kernels







Ranch Dressing

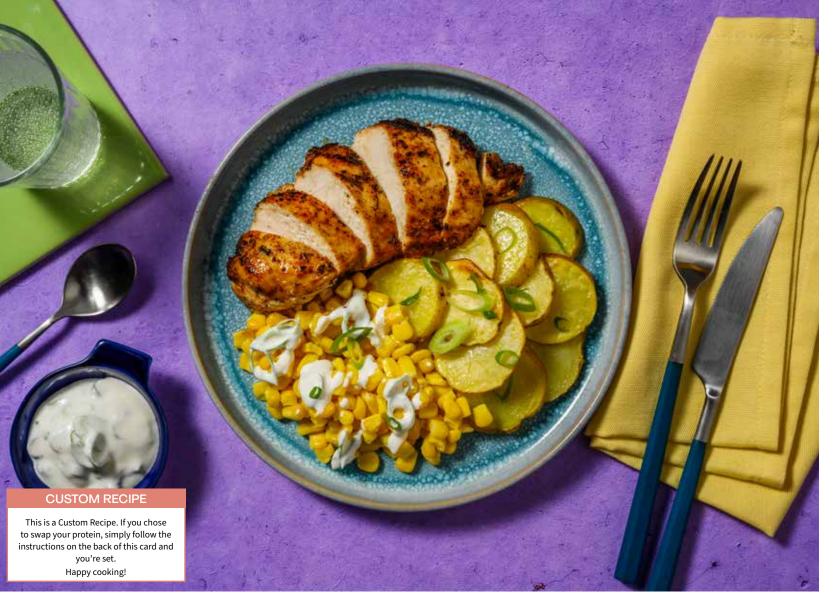
Yellow Potato





Garlic Salt

Green Onion



HELLO RANCH DRESSING

Start here

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

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

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Breasts •	2	4
Chicken Thighs •	280 g	560 g
BBQ Seasoning	1 tbsp	1 tbsp
Corn Kernels	113 g	227 g
Ranch Dressing	4 tbsp	8 tbsp
Yellow Potato	350 g	700 g
Garlic Salt	½ tsp	1 tsp
Green Onion	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		

Salt and Pepper*

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



Roast potatoes

- 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 1/4 tsp (1/2 tsp) garlic salt and pepper, then toss to coat.
- Roast in the **top** of the oven, until tender, 25-28 min.



Cook chicken

- While potatoes roast, pat chicken dry with paper towels.
- Combine chicken, BBO seasoning, 1/4 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 **middle** of oven, flipping halfway through, until cooked through, 18-21 min.**

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



Cook corn

- Heat a large non-stick pan over medium
- 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**.

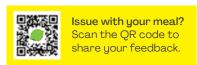


Mix ranch dressing

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



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



Dinner Solved!