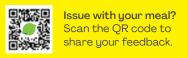


# **Breaded Ranch Chicken**

with Potato Coins and Green Beans

30-40 Minutes









Chicken Breasts



Yellow Potato





Sour Cream





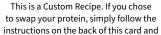


White Wine Vinegar



Green Beans

**Green Onion** 



**CUSTOM RECIPE** 

you're set. Happy cooking!

# Start here

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

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

#### **Bust out**

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

# Ingredients

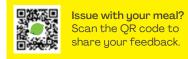
	2 Person	4 Person
Chicken Breasts •	2	4
Chicken Thighs *	280 g	560 g
Yellow Potato	350 g	700 g
Garlic Salt	1 tsp	2 tsp
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	4 tbsp	8 tbsp
Italian Breadcrumbs	⅓ cup	½ cup
Green Beans	170 g	340 g
White Wine Vinegar	½ tbsp	1 tbsp
Green Onion	1	2
Unsalted Butter*	1 tbsp	2 tbsp
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 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 potato coins

- Cut **potatoes** into 1/4-inch rounds.
- Add potatoes, ½ tsp garlic salt and
  1 tbsp oil to a parchment-lined baking sheet.
  (NOTE: For 4 ppl, use 2 baking sheets with
  ½ tsp garlic salt and 1 tbsp oil per sheet.)
- Season with **pepper**, then toss to coat.
- Roast **potatoes** in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



#### Make ranch

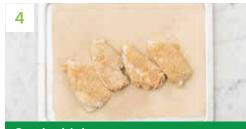
- Halve **green onion** lengthwise, then thinly slice.
- Add sour cream, mayo, half the green onions, half the vinegar (use all for 4 ppl), ½ tsp (1 tsp) sugar and ¼ tsp (½ tsp) garlic salt to a medium bowl. Season with pepper, then stir to combine.
- Reserve **2 tbsp** (4 tbsp) **ranch** in a small bowl and set aside. (NOTE: Reserved ranch will be used to coat chicken in step 4.)



# Prep chicken

- Combine breadcrumbs and
  tbsp (1 tbsp) oil in another small bowl.
- Pat **chicken** dry with paper towels.
- Carefully slice **each chicken breast** in half, parallel to the cutting board. (**NOTE**: You will have 4 pieces of chicken for 2 ppl and 8 pieces for 4 ppl.)
- Season with salt and pepper.

If you've opted to get **chicken thighs**, skip the instruction to cut each piece in half. Coat and cook **each thigh** in the same way the recipe instructs you to coat and cook the **chicken breasts**.



### Cook chicken

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp (1 tbsp) oil, then chicken. Pan-fry until golden-brown, 1-2 min per side.
- Transfer to a parchment-lined baking sheet. Carefully wipe the pan clean.
- Spread reserved ranch evenly over tops of chicken. Top with breadcrumb mixture, pressing down gently to adhere.
- Roast chicken in the top of the oven, until cooked through, 10-12 min.\*\*



- Meanwhile, trim, then halve green beans.
- Reheat the same pan over medium.
- When hot, add green beans,
  remaining garlic salt and
  3 tbsp (6 tbsp) water. Cook, stirring
  occasionally, until green beans are tendercrisp, 4-5 min.
- Add **1 tbsp** (2 tbsp) **butter**. Cook, stirring often, until **butter** melts and coats **green beans**, 1 min.
- Season with **pepper**, to taste.



- Thinly slice chicken.
- Divide **chicken**, **potato coins** and **green beans** between plates.
- Sprinkle remaining green onions over top.
- Serve **remaining ranch** alongside for dipping.

# **Dinner Solved!**