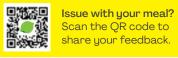


French Onion Dip Chicken

with Potato Wedges and Carrots

Family Friendly 25 - 35 Minutes





Chicken Breasts



Mayonnaise



Sour Cream

Dill-Garlic Spice Blend

Carrot



Crispy Shallots







Russet Potato



Zesty Garlic Blend



This is a Custom Recipe. If you chose to double your chicken, simply follow the

CUSTOM RECIPE

instructions on the back of this card and you're set.

Happy cooking!

Start here

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

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

Bust out

2 Baking sheets, vegetable peeler, measuring spoons, parchment paper, large non-stick pan, medium bowl

Ingredients

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	2 Person	4 Person
Chicken Breasts •	2	4
Double Chicken Breasts	4	8
Mayonnaise	4 tbsp	8 tbsp
Sour Cream	3 tbsp	6 tbsp
Crispy Shallots	28 g	56 g
Dill-Garlic Spice Blend	1 tsp	2 tsp
Russet Potato	2	4
Carrot	2	4
Zesty Garlic Blend	1 tbsp	2 tbsp
Milk*	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.





- Peel, halve lengthwise, then cut carrots into 1/4-inch half-moons.
- Cut potatoes into ¼-inch wedges.



Roast potato wedges

- Add potatoes, half the Zesty Garlic Blend 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 **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and goldenbrown, 25-28 min. (NOTE: For 4 ppl, roast in the bottom and top of the oven, rotating sheets halfway through.)



Sear chicken

- Pat chicken dry with paper towels, the season with remaining Zesty Garlic Blend and salt.
- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp (1 tbsp) oil, then **chicken**. (NOTE: Don't overcrowd the pan; cook chicken in 2 batches if needed.) Cook until golden, 1-2 min per side.

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



Roast chicken and carrots

- Transfer chicken to one side of a parchment-lined baking sheet.
- Add carrots to the other side of the baking sheet. Drizzle 1/2 tbsp (1 tbsp) oil over top, then season with salt and pepper. Toss to coat.
- · Roast in the middle of the oven until chicken is cooked through and carrots are tender, 12-14 min.**



Mix French onion dip

• Add crispy shallots, sour cream, mayo, **Dill-Garlic Spice Blend** and **1 tbsp** (2 tbsp) milk to a medium bowl. Season with pepper, then stir to combine.



- Divide chicken, potato wedges and carrots between plates.
- Serve French onion dip on the side for dipping.

Dinner Solved!