



# Rotisserie-Inspired Chicken

with Potato Wedges and Creamy Ranch Coleslaw

35 Minutes



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Chicken Breasts



Russet Potato



Garlic Puree



Chicken Broth Concentrate



BBQ Seasoning



Smoked Paprika-Garlic Blend



Ranch Dressing



Coleslaw Cabbage Mix



Green Onion



Gravy Spice Blend

HELLO BBQ SEASONING

*This spice is the perfect blend of sweet, savoury and smoky!*

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Chicken Breasts*	2	4
Russet Potato	460 g	920 g
Garlic Puree	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
BBQ Seasoning	1 tbsp	2 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Ranch Dressing	2 tbsp	4 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Green Onion	2	4
Gravy Spice Blend	2 tbsp	4 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
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.*

## Contact

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## Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **2 tsp BBQ Seasoning** and **1 tbsp oil** (dbl both for 4 ppl) to a parchment-lined baking 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, 25-28 min.



## Prep and make slaw

- Meanwhile, thinly slice **green onions**, keeping white and green parts separate.
- Add **ranch dressing**, **coleslaw cabbage mix** and **green onion greens** to a large bowl, then toss to combine.



## Prep

- Meanwhile, combine **garlic puree**, **half the Smoked Paprika-Garlic Blend**, **remaining BBQ Seasoning** and **2 tsp oil** (dbl for 4 ppl) in a small bowl. Set aside.
- Pat **chicken** dry with paper towels. Season with **salt** and **pepper**.



## Make gravy

- Heat the same pan (from step 3) over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **remaining green onions**. Cook, stirring often, until **butter** melts and **green onions** are tender, 30 sec.
- Sprinkle **Gravy Spice Blend** and **remaining Smoked Paprika-Garlic Blend** over top, then stir to combine.
- Gradually whisk in **1 cup water** (1 ½ cups for 4 ppl) and **broth concentrate**. Bring to a simmer.
- Once simmering, cook, whisking often, until **gravy** thickens slightly, 2-3 min. Season with **salt** and **pepper**, to taste.
- Remove the pan from heat.



## Cook chicken

- Heat a large non-stick pan over medium-high.
- When hot, add **½ tsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 2-3 min per side.
- Transfer **chicken** to another parchment-lined baking sheet, then spread **garlic-spice mixture** over **tops**.
- Roast in the **top** of the oven until cooked through, 12-14 min.\*\*



## Finish and serve

- Thinly slice **chicken**.
- Divide **chicken**, **potato wedges** and **slaw** between plates.
- Serve **gravy** alongside.

## Dinner Solved!