



# Chicken Ranch Wraps

with Cheddar and Golden Potato Coins

Quick

25 Minutes



Diced Chicken Breast



Russet Potato



Roma Tomato



Dill-Garlic Spice Blend



Baby Spinach



Cheddar Cheese, shredded



Flour Tortillas



Ranch Dressing



BBQ Seasoning

HELLO RANCH

*This tangy ranch dressing is the perfect condiment in a wrap!*

## Start here

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

## Bust out

2 Baking sheets, measuring spoons, aluminum foil, parchment paper, paper towels

## Ingredients

	2 Person	4 Person
Diced Chicken Breast ♦	310 g	620 g
Russet Potato	460 g	920 g
Roma Tomato	80 g	160 g
Dill-Garlic Spice Blend	1 tsp	2 tsp
Baby Spinach	56 g	113 g
Cheddar Cheese, shredded	¼ cup	½ cup
Flour Tortillas	6	12
Ranch Dressing	4 tbsp	8 tbsp
BBQ Seasoning	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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### Prep and roast potato coins

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes, Dill-Garlic Spice Blend** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat. Arrange in a single layer.
- Roast in the **middle** of the oven, flipping **potatoes** 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.)



### Warm tortillas

- Meanwhile, wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



### Prep chicken

- Meanwhile, pat **chicken** dry with paper towels.
- Add **chicken, BBQ Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Arrange **chicken** in a single layer.



### Prep tomatoes

- Cut **tomato** into ½-inch pieces. Season with **salt** and **pepper**.



### Roast chicken

- Roast **chicken** in the **bottom** of the oven until cooked through, 15-18 min.\*\*



### Finish and serve

- Divide **potato coins** and **tortillas** between plates.
- Spread **some ranch dressing** onto **tortillas**, then top with **chicken, cheese, tomatoes** and **spinach**.
- Serve **any remaining ranch dressing** alongside for dipping.

Dinner Solved!