



Dry-Rub Chicken

with Charred Corn and Ranch Dressing

35 Minutes



Chicken Breasts



BBQ Sauce



Corn Kernels



Green Onion



Ranch Dressing



Russet Potato



Smoked Paprika-Garlic Blend



Sweet Bell Pepper



Scan the QR code to download our app.

HELLO SMOKED PAPRIKA-GARLIC BLEND
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, silicone brush, aluminum foil, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
BBQ Sauce	4 tbsp	8 tbsp
Corn Kernels	113 g	227 g
Green Onion	2	2
Ranch Dressing	4 tbsp	8 tbsp
Russet Potato	460 g	920 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Sweet Bell Pepper	160 g	320 g
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

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Arrange **potatoes** in a single layer.
- Roast in the **top** of the oven until tender and golden-brown, 25-28 min.



Broil chicken

- When **chicken** is almost cooked through and **potatoes** are out of the oven, turn the oven broiler to high.
- While the broiler preheats, brush **half the BBQ sauce** over **chicken**.
- Broil **chicken** in the **middle** of the oven until cooked through, 4-5 min. **



Roast chicken

- Meanwhile, pat **chicken** dry with paper towels.
- Add **chicken**, **Smoked Paprika-Garlic Blend** and **½ tbsp oil** (dbl for 4 ppl) to a foil-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until **chicken** is almost cooked through, 14-16 min. (**NOTE:** Chicken will finish cooking in step 4.)



Mix ranch dressing

- Meanwhile, thinly slice **green onions**.
- Add **ranch dressing** and **half the green onions** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Char veggies

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **corn**, **peppers**, **1 tbsp oil** and **½ tbsp water** (dbl both for 4 ppl). Cover with a lid. Cook, carefully swirling the pan often, until **veggies** are dark golden-brown, 5-6 min.
- Season with **salt** and **pepper**, to taste.



Finish and serve

- Slice **chicken**, if desired.
- Divide **chicken**, **charred veggies** and **potatoes** between plates.
- Spoon **ranch dressing** over **veggies** and **chicken**. Sprinkle **remaining green onions** over top.
- Serve **remaining BBQ sauce** on the side for dipping.

Dinner Solved!