



Honey-Garlic Tossed Chicken with Potato Wedges

30 Minutes



Chicken Thighs/Leg



Cornstarch



Garlic



Honey



Sour Cream



Mayonnaise



White Wine Vinegar



Dill



Russet Potato



Spring Mix



Baby Tomatoes

HELLO DIY RANCH

Dill, sour cream, mayo and vinegar is all you need for a homemade knock out dressing!

Start here

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

Bust Out

2 Baking sheets, medium bowl, measuring spoons, shallow dish, large bowl, parchment paper, small pot, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg	310 g***	620 g***
Cornstarch	1 tbsp	2 tbsp
Garlic	6 g	12 g
Honey	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Dill	7 g	7 g
Russet Potato	460 g	920 g
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

*** Minimum weight on chicken

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast wedges and prep

Cut **potatoes** into ¼-inch thick wedges. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt and pepper**. Roast in the **middle** of oven, until golden-brown, 21-23 min. While the **wedges** roast, finely chop the **dill**. Halve the **tomatoes**. Peel, then mince or grate **garlic**.



Make ranch dressing

Whisk together **mayo**, **sour cream**, **dill**, **vinegar** and **½ tsp sugar** (dbl for 4 ppl) in a medium bowl. Season with **salt and pepper**.



Cook chicken

Pat the **chicken** dry with paper towels. Add **cornstarch**, **½ tsp salt** and **½ tsp pepper** (dbl both for 4 ppl) to a shallow dish. Stir to combine. Add **chicken** and turn to coat both sides. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **chicken**. Sear, until golden-brown, 1-2 min per side. Transfer to another parchment-lined baking sheet. Bake in the **top** of the oven, until cooked through, 10-12 min.**



Toss chicken

Add the **cooked chicken** and **honey-garlic sauce** to a large bowl. Toss to coat, then season with **salt and pepper**.



Make honey-garlic sauce

While the **chicken** cooks, heat a small pot over medium heat. When hot, add **honey**, **garlic** and **2 tbsp butter** (dbl for 4 ppl). Stir to melt, 1-2 min, then remove from heat. Set aside.



Finish and serve

Divide the **spring mix** between plates. Top with the **tomatoes**. Then drizzle with over the **1 tbsp ranch dressing**. Divide the **chicken** and **wedges** between the plates. Serve with the **remaining ranch dressing** on the side, for dipping.

Dinner Solved!