

# DINNERLY

## BBQ Chicken

with Ranch Mash



ca. 20min



2 Servings

#### WHAT WE SEND

- 2 (½ lb) russet potatoes
- 10 oz pkg boneless, skinless chicken breast
- 2 (¼ oz) ranch seasoning <sup>7</sup>
- ¼ oz fresh chives
- 2 oz barbecue sauce

#### WHAT YOU NEED

- 3 tablespoons butter <sup>7</sup>
- kosher salt & ground pepper
- 1 tablespoon neutral oil

#### TOOLS

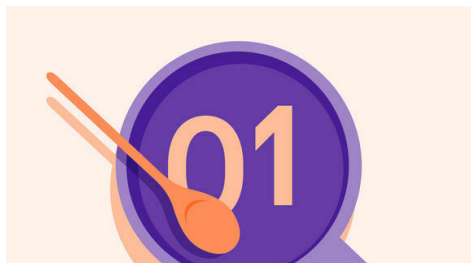
- medium saucepan
- medium skillet

#### ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

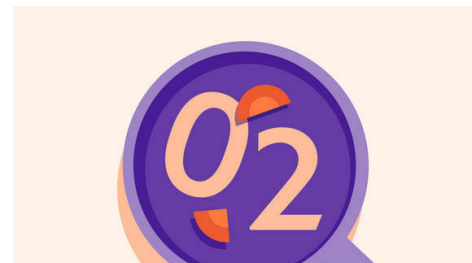
#### NUTRITION PER SERVING

Calories 0kcal



#### 1. Boil potatoes

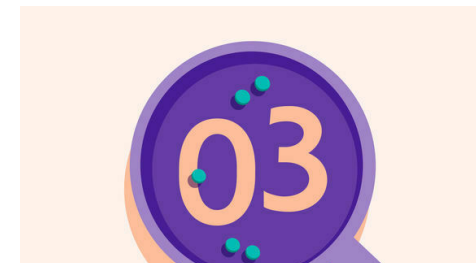
Peel potatoes, then cut into 1-inch pieces. Place in a medium saucepan with enough salted water to cover by 1-inch. Cover and bring to a boil over high heat. Uncover, reduce heat to medium-high, and cook until easily pierced with a fork, 10–12 minutes. Reserve ¼ cup cooking liquid, drain potatoes and return to saucepan with 2 tablespoons butter. Cover to keep warm.



#### 2. Cook chicken

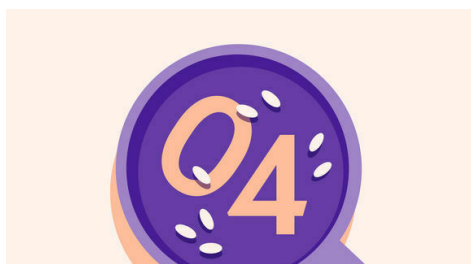
Meanwhile, pat chicken dry and season with salt and pepper.

Heat 1 tablespoon oil in medium skillet over medium high. Add chicken and cook until browned and cooked through, 3–5 minutes per side. Transfer chicken to plate.



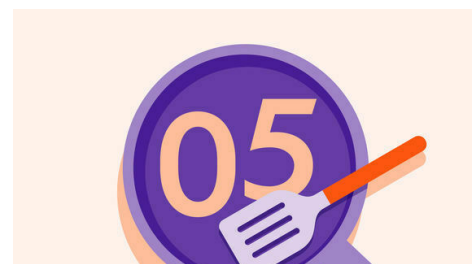
#### 3. Make pan sauce

To same skillet, add 1 **tablespoon butter** and ¼ **cup water**. Bring to a simmer, scraping up bits from the bottom. Stir in **barbecue sauce**. Return chicken to pan and turn to coat in sauce.



#### 4. Season potatoes

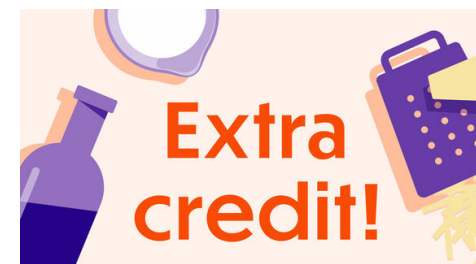
Mash potatoes with a fork or potato masher. Add ranch powder and reserved cooking liquid to potatoes (alternately you can use milk in replacement of the cooking liquid). Stir until ranch powder is evenly incorporated. Season to taste with salt and pepper.



#### 5. Serve

Thinly slice chives.

Spoon mashed potatoes onto plates. Slice chicken and place next to potatoes. Spoon pan sauce over the top and garnish with chives. Enjoy!



#### 6.