

DINNERLY



REBOOT Ranch Seasoned Chicken Thighs

with Charred Broccoli & Snow Peas



20-30min



2 Servings

With this low-impact, sure-to-please dinner, we are certainly putting the 'cool' back in 'cool ranch.' We've got you covered!

WHAT WE SEND

- ¼ oz ranch powder spice blend ⁷
- 12 oz boneless, skinless chicken thighs
- ½ lb broccoli crowns
- ¼ oz granulated garlic
- 4 oz snow peas

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- apple cider vinegar

TOOLS

- rimmed baking sheet

ALLERGENS

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

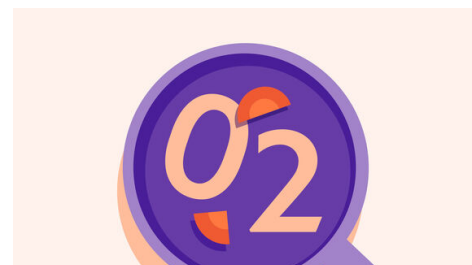
NUTRITION PER SERVING

Calories 410kcal, Fat 27g, Carbs 12g, Protein 28g



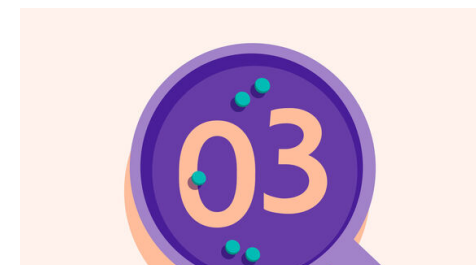
1. Season chicken

Preheat broiler with a rack in the center. Lightly oil a rimmed baking sheet. In a large bowl, whisk together **2¼ teaspoons of the ranch powder seasoning, 1 tablespoon oil, ½ teaspoon salt, and a few grinds pepper**. Add **chicken** to the bowl and toss to coat. Transfer chicken to prepared baking sheet.



2. Prep broccoli & broil

Trim ends from **broccoli**, then cut into 1-inch florets. In a medium bowl, toss broccoli with **2 teaspoons oil and a pinch each salt and pepper**. Reserve bowl for step 3. Scatter broccoli around **chicken** on baking sheet. Broil until broccoli is tender and charred in spots and chicken is golden-brown and cooked through, 8–10 minutes (watch closely as broilers vary).



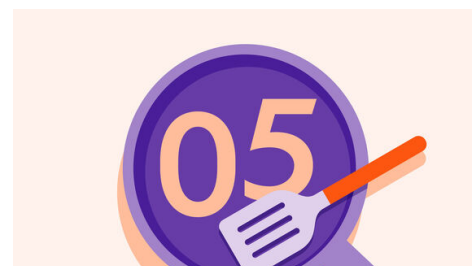
3. Prep dressing & snow peas

Meanwhile, in a small bowl, whisk together **½ teaspoon granulated garlic, 2 teaspoons vinegar, and 1 tablespoon oil**; season with **salt and pepper**. Reserve dressing for step 4. Trim stem ends from **snow peas**. In medium bowl, toss **snow peas** with **1 teaspoon oil and a pinch each salt and pepper**.



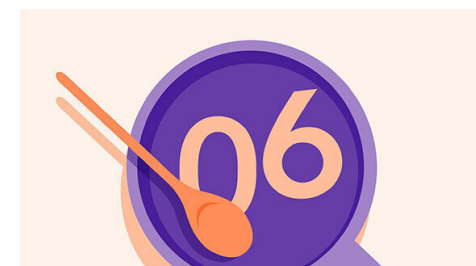
4. Finish & serve

Add **snow peas** to baking sheet with **chicken and broccoli**; broil until tender and charred in spots, about 2 minutes. Transfer **chicken** to plates, then toss **veggies** with **dressing**. Serve **ranch seasoned chicken** with **charred broccoli and snow peas** alongside; drizzle **any pan juices** over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!