

DINNERLY



Cheesy BBQ Sheet Pan Chicken & Crispy Potatoes



50min



2 Servings

Three words we love to hear: cheesy, crispy, and sheet pan. Cheesy guarantees satisfaction and ultimate deliciousness. Crispy makes our taste buds tingle as we think about biting into a crunchy potato. And sheet pan, well, that just means low effort and little cleanup, and who wouldn't want that? We've got you covered!

WHAT WE SEND

- 2 potatoes
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz BBQ spice blend
- 2 scallions
- 2 oz shredded cheddar-jack blend ⁷
- 1 oz sour cream ⁷
- 2 oz barbecue sauce

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- microwave
- 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 580kcal, Fat 19g, Carbs 58g, Protein 47g



1. Microwave potatoes

Preheat oven to 425°F with a rack in the bottom.

Scrub **potatoes**. Place in a microwave-safe dish and microwave on high for 5 minutes. Carefully flip and continue to microwave until soft and easily pierced through the center with a knife, 3–7 minutes more.

Once cool enough to handle, cut into 1-inch pieces.



2. Bake & prep chicken

Generously **oil** a rimmed baking sheet. Add **potatoes**; season with **salt** and **pepper** and drizzle with **oil**. Bake on bottom oven rack until potatoes are browned on the bottom, 10–15 minutes.

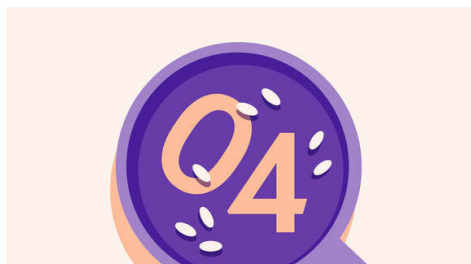
Meanwhile, pat **chicken** dry. Add to a medium bowl with **BBQ spice blend**, **2 teaspoons oil**, **½ teaspoon salt**, and **a few cracks of pepper**; toss until evenly coated.



3. Cook chicken & potatoes

Flip **potatoes**. Add **chicken** to same baking sheet. Bake on bottom oven rack until potatoes are browned on the bottom and chicken is cooked through, 15–20 minutes.

Meanwhile, trim ends from **scallions** and thinly slice.



4. Add cheese & serve

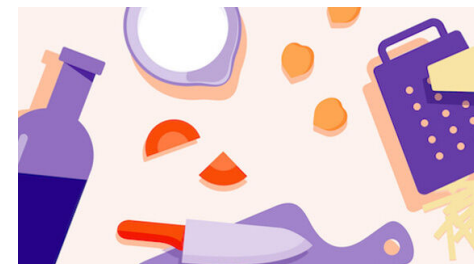
Sprinkle **cheese** over **chicken** and **potatoes**; bake until cheese is melted and crispy where it touches the baking sheet, about 3 minutes. Slice chicken, if desired.

Serve **BBQ sheet pan chicken and potatoes** with **sour cream** and **barbecue sauce** drizzled over top. Sprinkle with **scallions**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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