

DINNERLY



Seared Chicken & Ranch Butter with BBQ-Spiced Potatoes



30min



2 Servings

Ranch tastes good on almost anything (#facts). We took our love for that creamy, tangy, oniony flavor to the next level by combining ranch seasoning with softened butter. It creates the perfect sauce for chicken and roasted BBQ-spiced potatoes. It's so good, you'll want to lick the plate clean—no judgment here. We've got you covered!

WHAT WE SEND

- 2 potatoes
- 2 scallions
- ¼ oz ranch seasoning ⁷
- ¼ oz BBQ spice blend
- 10 oz pkg boneless, skinless chicken breast

WHAT YOU NEED

- butter ⁷
- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 31g, Carbs 46g, Protein 39g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center.

Scrub **potatoes**, then cut into ¾-inch pieces. Trim ends from **scallions** and thinly slice, keeping dark greens separate.

Set aside **3 tablespoons butter** to soften at room temperature until steps 4 and 5.



2. Roast potatoes

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and a **pinch each of salt and pepper**. Roast on center oven rack until tender and golden-brown, tossing halfway through cooking time, about 30 minutes.



3. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken; cook until well browned and cooked through, 3–4 minutes per side. Transfer to a cutting board to rest.



4. Make ranch butter

In a small bowl, stir to combine **ranch seasoning** and **2 tablespoons of the softened butter**. Season to taste with **salt** and **pepper**.



5. Finish & serve

Once **potatoes** are roasted, remove from oven and carefully toss directly on baking sheet with **BBQ spice blend**, **scallion whites** and **light greens**, and **remaining softened butter**. Slice **chicken**, if desired, then spoon or brush **ranch butter** over top.

Serve **seared chicken and ranch butter** with **BBQ potatoes** alongside. Sprinkle **scallion dark greens** over top. Enjoy!



6. Change it up!

We kept this one a classic meat and potatoes combo, but feel free to swap the russet potatoes for sweet potatoes or winter squash.