

DINNERLY



Honey Mustard Chicken with Ranch Cottage Fries



20-30min



2 Servings

Is there a more perfect union than honey and mustard? Sharp and sweet, this classic combo is BFFs with whatever it meets. A thick glaze of this tangy sauce coats tender chicken breasts that cook while thick slices of cottage fries crisp up in the oven. Don't worry, the fries have a saucy friend too! A drizzle of ranch and fried onions make for delicious company. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- ½ oz honey
- ½ oz whole-grain mustard¹⁷
- 10 oz pkg boneless, skinless chicken breast
- 1½ oz ranch dressing^{3,7}
- ½ oz fried onions⁶

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- microwave
- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

Egg (3), Soy (6), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 480kcal, Fat 18g, Carbs 46g,
Protein 37g

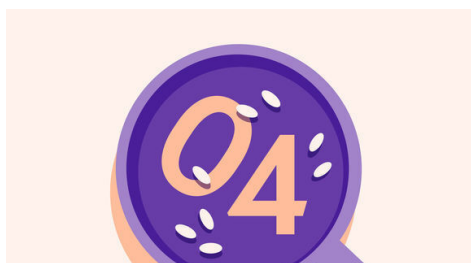


1. Prep potatoes

Preheat broiler with racks in the center and upper third.

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

In a small bowl, whisk together **honey** and **mustard**.



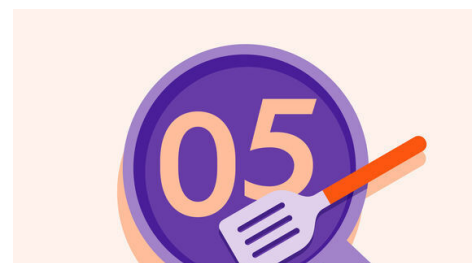
4. Cook chicken

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** and cook until cooked through, 3–4 minutes per side. Brush **¼ of the honey mustard sauce** all over chicken and cook, turning, until glaze is charred in spots, about 1 minute more. Transfer to plates.



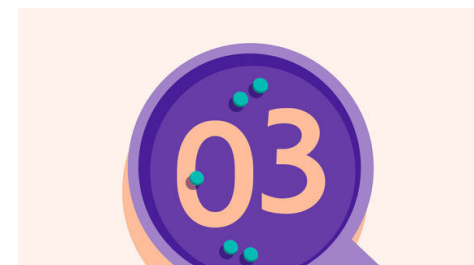
2. Assemble potatoes

Brush a rimmed baking sheet with **oil**. Cut **potatoes** into ½-inch thick rounds. Arrange in a single layer on prepared baking sheet. Brush with **oil** and season with **salt** and **pepper**.



5. Finish & serve

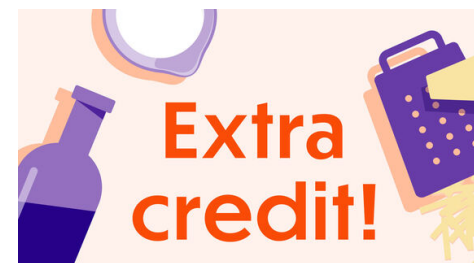
Serve **honey mustard chicken** with **potatoes** alongside. Drizzle **potatoes** with **ranch** and sprinkle with **fried onions**. Enjoy!



3. Broil cottage fries

Broil **potatoes** on upper oven rack until golden-brown on the bottom, about 5 minutes (watch closely as broilers vary). Flip and sprinkle with more **salt** and **pepper**. Return to oven and broil until bottoms are golden-brown, 3–5 minutes more.

Meanwhile, pat **chicken** dry; season all over with **salt** and **pepper**.



6. Make it spicy!

Bring some heat by drizzling some of your favorite hot sauce or adding a dash of red pepper flakes.