



Sheet Pan Parmesan Ranch Chicken

with Smoky Potatoes & Broccoli



50min



2 Servings

The mighty sheet pan makes this crowd-pleasing meal a cinch, even on a busy weeknight. Ranch powder and grated Parmesan season crunchy panko crumbs that coat tender chicken breasts. We roast them alongside fresh broccoli and garlicky, smoky potatoes—easy peasy! With little prep work and even less clean-up, this is sure to become a recurring favorite at your table.

What we send

- garlic
- 2 potatoes
- ¾ oz Parmesan ¹
- ½ lb broccoli
- ¼ oz ranch seasoning ¹
- 1 oz panko ²
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz smoked paprika

What you need

- olive oil
- kosher salt & ground pepper
- butter ¹

Tools

- microplane or grater
- rimmed baking sheet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 38g, Carbs 58g, Protein 52g



1. Prep ingredients

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

Finely chop **2 teaspoons garlic**. Cut **potatoes** into 1-inch pieces. Finely grate **Parmesan**, if necessary. Cut **broccoli** into florets if necessary.



2. Roast potatoes

Directly on baking sheet, toss **potatoes** with **2 tablespoons oil** and a **pinch each of salt and pepper**. Transfer to lower oven rack and roast until browned underneath, about 18 minutes.



3. Season panko

In a medium microwave-safe bowl, melt **2 tablespoons butter** in the microwave, about 30 seconds. Add **ranch powder**, **⅓ cup of the panko**, and **all but 2 tablespoons of the Parmesan** (save rest for step 5).

Pat **chicken** dry and season with **salt** and **pepper**. Drizzle with **oil**.



4. Add broccoli & chicken

Push **potatoes** to one side of baking sheet and toss with **garlic** and **2 teaspoons smoked paprika** (or more to taste). If potatoes look dry, drizzle with **oil**. Add **broccoli** to center of sheet and toss with **1 tablespoon oil** and a **pinch each of salt and pepper**. Place **chicken** in remaining space, sprinkle with **panko mixture**, and press to adhere onto chicken.



5. Finish

Roast until **potatoes** are golden, **panko** is toasted, **chicken** is cooked through, and **broccoli** is tender and charred in spots, 12-20 minutes more.

Serve **potatoes**, **broccoli**, and **chicken** with **reserved Parmesan** sprinkled over top.



6. Serve

Enjoy!