



Comeback Chicken Nuggets

WITH JALAPEÑO RANCH OVEN FRIES

Meal Kit



Prep & Cook Time

40-50 MIN

Cook Within

5 DAYS

Difficulty Level

EXPERT

Spice Level

MILD

You Will Need

Olive Oil, Pepper, Cooking Spray
Mixing Bowl, Baking Sheet,
Medium Non-Stick Pan

Ingredients

- 1/2 cup Panko Breadcrumbs
 - 2 fl. oz. Comeback Sauce
 - 6 fl. oz. Canola Oil
 - 1/2 fl. oz. Jalapeño Ranch Dressing
 - 1 tsp. Ranch Seasoning
 - 2 Green Onions
 - 1/4 cup Tempura Mix
 - 2 Russet Potatoes
- Customize It Options**
- 10 oz. Diced Boneless Skinless Chicken Breasts
 - 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/15872

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and generously coat with cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **whole chicken breasts**, pat dry, and on a separate cutting board, cut into 1" dice. Follow same instructions as diced chicken.



1. Prepare the Ingredients

- Cut **potatoes** into ¼"-thick fries. Pat dry.
- Trim and thinly slice **green onions**.



2. Roast the Fries

- Place **potatoes** on prepared baking sheet and add 2 tsp. **olive oil** and **ranch seasoning**. Massage oil and seasoning into potatoes. Spread into a single layer.
- Roast in hot oven until golden-brown and tender, 28-30 minutes, tossing once halfway through.
- While fries roast, continue recipe.



3. Prepare the Chicken Nuggets

- Pat **chicken** dry and season with a pinch of **pepper**.
- In a mixing bowl, combine **tempura mix** and 2 Tbsp. **water** until a thin batter forms. *If too thick, add additional water, 1 Tbsp. at a time, until a pancake batter consistency is reached.* Add chicken and gently toss to coat.
- Place **panko** on a plate in an even layer. Working in batches, place chicken on plate with panko, pressing gently to adhere on all sides. Rest, 3 minutes.
- Repeat with remaining pieces.



4. Cook the Chicken Nuggets

- Line a plate with a paper towel. Place a medium non-stick pan over medium heat and add **canola oil**. Let oil heat, 5 minutes.
- After 5 minutes, test oil temperature by adding a pinch of **tempura batter** to it. *It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.*
- Working in batches, carefully add **chicken** to hot pan. Cook until golden brown all over and chicken reaches a minimum internal temperature of 165 degrees, 1-3 minutes per side.
- Remove from burner. Transfer chicken nuggets to towel-lined plate.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing **chicken nuggets** with **green onions** and serving **comeback sauce** on the side for dipping. Drizzle **jalapeño ranch dressing** (to taste) over **fries**. Bon appétit!