



### In your box

- 2 Garlic Cloves
- 6 fl. oz. Canola Oil
- 🔪 1½ fl. oz. Chipotle Ranch Dressing
- .33 cup Tempura Mix
- 2 tsp. Chimichurri Seasoning
- 12 oz. Yukon Potatoes
- ¼ oz. Cilantro
- ½ fl. oz. Apple Cider Vinegar

### Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 13½ oz. Organic Boneless Skinless Chicken Breasts

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

### You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, 2 Mixing Bowls, Medium Non-Stick Pan

### 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.

Classic Meal Kit



## Fried Chicken with Chipotle Ranch and cilantro-garlic potatoes

NUTRITION per serving—Calories: 820, Carbohydrates: 54g, Sugar: 2g, Fiber: 4g, Protein: 39g, Sodium: 1670mg, Fat: 50g, Saturated Fat: 6g  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

Prep & Cook Time

35-45 min.

Cook Within

5 days

Difficulty Level

Expert

Spice Level

Mild

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray



### 1. Roast the Potatoes

- Cut **potatoes** into 1" dice.
- Place potatoes on prepared baking sheet and toss with 1 Tbsp. **olive oil**, a pinch of **salt**, and ¼ tsp. **pepper**. Massage oil, salt, and pepper into potatoes.
- Spread into a single layer and roast in hot oven until browned and tender, 20-25 minutes.
- While potatoes roast, prepare ingredients.



### 2. Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Mince **garlic**.
- Pat **chicken breasts** dry and, on a separate cutting board, cut lengthwise into ¾" strips. Season all over with **seasoning blend**.



### 3. Make the Cilantro-Garlic Sauce

- In a mixing bowl, combine **apple cider vinegar**, 4 tsp. **olive oil**, **garlic**, and **cilantro**. Set aside.



### 4. Heat Oil and Prepare Tempura Batter

- Place a medium non-stick pan over medium-high heat and add **canola oil**. Heat oil, 5 minutes.
- While oil heats, in another mixing bowl, stir **tempura mix** and ¼ cup **water** until the consistency of pancake batter. *If too thick, add additional water, 1 Tbsp. at a time.* Add **chicken strips** and gently stir or toss to coat evenly.
- After 5 minutes, test oil temperature by adding a pinch of 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.



### 5. Fry Chicken and Finish Dish

- Line a plate with a paper towel.
- Working in batches if necessary, lay **chicken strips** in hot **oil**. Flip occasionally until crispy, golden brown, and chicken reaches a minimum internal temperature of 165 degrees, 5-8 minutes.
- Remove cooked chicken to towel-lined plate.
- Plate dish as pictured on front of card, topping **potatoes** with **cilantro-garlic sauce** and serving **dressing** on the side for dipping chicken. Bon appétit!