



**NUTRITION** *per serving* 60g carbohydrates 42g fat 55g protein 922mg sodium | nut-free



Calories  
**835**



Prep & Cook Time  
**40-50 min.**



Cook Within  
**5 days**



Difficulty  
**Intermediate**



Spice Level  
**Not Spicy**



**HOME CHEF**

## Double-Double Crispy Ranch Chicken Sandwich

with cheddar cheese and Yukon Gold chips

### IN YOUR BOX

- 12 oz. Yukon Potatoes
- 1 Tomato
- 2 Boneless Skinless Chicken Breasts
- 6 fl. oz. Canola Oil
- 3 oz. Ranch Dressing
- 2/3 cup Italian Breadcrumbs
- 2 Buns
- 1 1/2 oz. Cheddar Cheese Slices
- 1 oz. Baby Arugula
- 6 Pickle Slices

### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Large Non-Stick Pan
- 2 Mixing Bowls

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## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray

## WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- Rub each **potato slice** with **olive oil** when tossing on baking sheet. Most will be left behind after potatoes are cooked, but all is needed for chips to cook evenly in oven.
- **Heads Up!** Ranch dressing is used twice. Half seasons **chicken** and remaining is spread on finished **sandwich**.

## FROM THE CHEF

Watch chicken carefully as it cooks. If chicken is becoming dark brown after only a minute, turn heat off and let oil cool.

### Did you know...

Beloved by chefs for their vibrant-hued flesh and versatility in the kitchen, Yukon Gold potatoes were developed by agriculture researchers at the University of Guelph in Ontario, Canada in the 1960s. It was first sold commercially in 1980.



## Prepare the Ingredients

Slice **potatoes** into  $\frac{1}{8}$ " rounds. Core **tomato** and cut into  $\frac{1}{3}$ " rounds. Toss **potatoes** on baking sheet with  $\frac{1}{2}$  tsp. **salt** and 2 Tbsp. **olive oil**, rubbing oil into potatoes with your hands. Spread into a single layer and roast 20 minutes. Remove from oven, flip, and roast 15-20 more minutes, or until potatoes brown on edges. *Some potatoes may brown before others, so watch closely and remove individual potatoes early if needed.*



## Test the Oil

Line a plate with a paper towel. Test **oil** temperature by adding a pinch of **breadcrumbs** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.



## Prepare the Chicken

Rinse **chicken breasts** and pat dry. On a separate cutting board, halve chicken breasts by cutting vertically. Lay four chicken halves on cutting board and cover with plastic wrap. Using a meat mallet or small pan, pound chicken to an even  $\frac{1}{3}$ " thickness. Season chicken on both sides with  $\frac{1}{4}$  tsp. **salt** and  $\frac{1}{4}$  tsp. **pepper**.



## Cook the Chicken and Warm the Buns

Add **chicken pieces** to pan in a single layer (work in batches as needed), and cook 2-4 minutes per side, or until golden brown and chicken reaches a minimum internal temperature of 165 degrees. Remove to towel-lined plate. Place **buns** directly on oven rack and bake 3-4 minutes, or until toasted.



## Bread the Chicken

Heat **canola oil** in a large non-stick pan over medium heat. (Alternatively, use a medium non-stick pan and work in batches.) Place half the **ranch dressing** in a mixing bowl (reserve remaining for topping sandwich). Place **breadcrumbs** in a second mixing bowl. Dip **chicken** in ranch dressing and turn to coat. Transfer to **breadcrumbs** and toss to coat. Press crumbs to adhere them to chicken. Transfer breaded chicken to a plate.



## Plate the Dish

Assemble **sandwiches** in the following order: **bottom bun**, half the remaining **ranch dressing**, first **chicken cutlet**, **cheese slice**, second chicken cutlet, **arugula**, **tomato**, **pickle chips**, remaining ranch dressing, and **top bun**. Serve **chips** on side.