



In your box

- 3 oz. Sliced Cheddar Cheese
- 2 oz. Sour Cream
- 1 Russet Potato
- 2 Boneless Skinless Chicken Breasts
- 2 Green Onions
- 1 tsp. Frank's RedHot Sauce
- 2 tsp. Powdered Ranch Seasoning
- 2 Pretzel Buns
- 1 oz. Baby Arugula

CONTAINS milk, wheat, soy



Customer Favorite

Pulled Ranch Chicken Sandwich

with loaded potato wedges

NUTRITION per serving—Calories: 925, Carbohydrates: 73g, Fat: 45g, Protein: 59g, Sodium: 1648mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ○ ○
Mild

🕒 You will need

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

👑 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 **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cheese, sour cream**



1

Start the Wedges

- Cut **potato** lengthwise into ¼” wedges.
- Place potato wedges on one half of prepared baking sheet and toss with 1 Tbsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer, cut side down, and roast 20 minutes.
- *Wedges will finish cooking in a later step.*
- While wedges cook, sear chicken.



2

Sear the Chicken

- Pat **chicken breasts** dry, and season both sides with a pinch of **pepper**.
- Heat 2 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Place chicken in hot pan and cook until lightly browned, 2-3 minutes per side.
- Remove pan from burner. *Chicken will finish cooking in a later step.*



3

Finish the Chicken and Wedges

- After **potato wedges** have roasted 20 minutes, carefully flip wedges, and place **chicken** on other half of baking sheet. Bake until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Transfer chicken to a mixing bowl and cover. Cool at least 5 minutes.
- Return baking sheet to oven and roast until potatoes are golden brown, 5-8 minutes.
- Cut half the **cheddar cheese slices** (reserve remaining for sandwiches) into thin shreds and sprinkle over finished wedges.



4

Prepare the Remaining Ingredients

- Trim and thinly slice **green onions** on an angle.
- Combine half the **sour cream** (reserve remaining for garnishing potato wedges) and **hot sauce** (to taste) in another mixing bowl. Refrigerate until ready to plate.



5

Shred Chicken and Toast Buns

- Once **chicken** has cooled, shred into bite-sized pieces. Add half the **ranch seasoning** and ¼ tsp. **pepper** and toss to combine. Taste chicken, and add more ranch seasoning if desired.
- Place **pretzel buns** directly on oven rack and toast until lightly browned, 3-5 minutes. Remove from oven and place remaining **cheese slices** on bottom bun.
- Plate dish as pictured on front of card, topping sandwich with **arugula** and garnishing **potato wedges** with remaining **plain sour cream** and **green onions**. Bon appétit!