



In your box

1 tsp. Powdered Ranch Seasoning
6 Chive Sprigs
1 Jalapeño Pepper
2 Russet Potatoes
8 oz. Green Beans
2 Boneless Skinless Chicken Breasts
1 oz. Sour Cream
1 oz. Light Cream Cheese
2 oz. Shredded Cheddar Cheese
4 fl. oz. Whole Milk

CONTAINS milk



Ranch Chicken

with jalapeño popper twice-baked potato and green beans

NUTRITION per serving—Calories: 682, Carbohydrates: 48g, Fat: 31g, Protein: 56g, Sodium: 1361mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
5 days

Difficulty Level ● ● ○
Intermediate

Spice Level ● ○ ○
Mild

① You will need

Olive Oil, Salt, Pepper

Baking Sheet, Microwave, 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
- ☐ Ingredient(s) used more than once: **ranch seasoning, chives, jalapeño**



1 Prepare the Ingredients

- Pierce **potatoes** five times with a fork for ventilation. Microwave potatoes until easily pierced with a knife tip, 6-10 minutes. (Microwaves vary in power; begin checking doneness every minute after 6 minutes.) *Alternatively, bake potatoes, 45-60 minutes.*
- While potatoes cook, mince **chives**.
- Trim ends off **green beans**.
- Cut a few thin rounds off pointed end of **jalapeño**. Mince remaining jalapeño. Discard seeds and ribs for less spice. *Be sure to wash hands, utensils, and cutting board after working with jalapeño.*



2 Sear Chicken and Make Ranch Sour Cream

- Pat **chicken breasts** dry, and season both sides with a pinch of **pepper**.
- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add chicken to hot pan and cook undisturbed until lightly browned, 2-3 minutes per side.
- Transfer to one side of prepared baking sheet and sprinkle with half the **ranch seasoning** (reserve remaining for sour cream).
- Reserve pan; no need to wipe clean.
- In a mixing bowl, combine **sour cream**, remaining ranch seasoning, and **chives** (reserve a pinch for garnish).



3 Make the Potatoes

- Using a clean towel to hold very hot **potatoes**, cut ¼" off long side of potatoes. Scoop potato flesh into another mixing bowl, leaving ¼" wall intact.
- Add **minced jalapeño** (to taste), **Neufchâtel**, half the **cheese** (reserve remaining for topping potatoes), ½ tsp. **salt**, and ¼ tsp. **pepper** to mixing bowl with potato flesh.
- Coarsely mash potato, adding **milk** 2 Tbsp. at a time until desired consistency is reached.
- Place potato skins on empty side of baking sheet and spoon potato mixture back into skins. Top with remaining cheese.



4 Finish the Potatoes and Chicken

- Bake until **cheese** is lightly browned and **chicken** reaches a minimum internal temperature of 165 degrees, 7-8 minutes.
- While potatoes and chicken bake, cook green beans.



5 Cook the Green Beans

- Return pan used to sear chicken to medium-high. Add **green beans** to hot pan and stir 1 minute. Add ½ cup **water** and stir occasionally until tender, 7-9 minutes.
- If water has evaporated and beans are not yet tender, add 2 Tbsp. water at a time until beans are cooked.*
- Remove from burner.
- Plate dish as pictured on front of card, garnishing **chicken** with **ranch-sour cream** and remaining **chives**, and **potatoes** with **jalapeño rounds**. Bon appétit!