



DOWNLOAD OUR APP!
Pick your meals, schedule deliveries, and more.

CRISPY BUFFALO RANCH CHICKEN with Honey Roasted Carrots & Roasted Potatoes

WHAT WE SEND (2 servings | 4 servings) **CALORIES 650** **PREP IN 10 MIN** **READY IN 35 MIN**

* Keep refrigerated



Carrots*
(12 oz | 24 oz)



Potatoes*
(12 oz | 24 oz)



Frank's Seasoning
(1 | 2)



Panko Breadcrumbs
(1 | 1)
Contains: Wheat



Chicken Breasts*
(10 oz | 20 oz)



Buttermilk Ranch Dressing
(1 | 2)
Contains: Eggs, Milk



Honey
(1 | 2)



Fry Seasoning
(1 | 2)

You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!

WHAT YOU'LL NEED

Kosher Salt Black Pepper	Cooking Oil (2 tsp 4 tsp)
Butter (1 TBSP 2 TBSP) <i>Contains: Milk</i>	Chili Flakes (Optional)

SHARE THE LOVE

\$20

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us.

EveryPlate.com/referral



Why do we ask you to cut your carrots on a diagonal in Step 1? The sharp angles of these bias cuts (in chefspeak) won't make the veggies taste any different, but they do make for a striking, restaurant-style presentation. Pinkies up!

1.



Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.** Trim, peel, and cut **carrots** on a diagonal into 1/2-inch-thick pieces. Dice **potatoes** into 1/2-inch pieces.

2.



Toss **carrots** on one side of a baking sheet with a **drizzle of oil, salt, and pepper.** Toss **potatoes** on empty side with a **drizzle of oil, Fry Seasoning, salt, and pepper.** Roast on middle rack until veggies are browned and tender, 20–25 minutes.

3.



While veggies roast, place **1 TBSP butter (2 TBSP for 4 servings)** in a small microwave-safe bowl. Microwave until melted, 30 seconds. Stir in **Frank's Seasoning, half the panko (all for 4), salt, and pepper.** Pat **chicken** dry with paper towels and season all over with **salt and pepper.** Evenly spread top of each chicken breast with **1 tsp dressing (save the rest for serving).** Mound with **panko mixture,** pressing to adhere (**no need to coat the undersides**).

4.



Place **coated chicken** on a second baking sheet. Roast on top rack until chicken is browned and cooked through, 12–15 minutes.

5.



Drizzle **roasted carrots** with **honey;** toss on sheet to coat (**tongs are the best tool for this job!**). If you've got some on hand, sprinkle carrots with a **pinch of chili flakes** from your pantry if desired. Divide carrots, **chicken,** and **potatoes** between plates. Drizzle chicken with **remaining dressing.**

Chicken is fully cooked when internal temperature reaches 165°.

TAG YOUR PLATES @EVERYPLATE | #EVERYPLATE

WK05-81