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CRISPY BUFFALO RANCH CHICKEN

with Roasted Carrots & Garlic Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated



Carrots*
(12 oz | 24 oz)



Yukon Gold Potatoes*
(5 | 10)



Garlic
(2 Cloves | 4 Cloves)



Sour Cream*
(1 | 2)
Contains: Milk



Frank's Seasoning
(1 | 2)



Panko Breadcrumbs
(1 | 1)
Contains: Wheat



Chicken Breasts*
(1 | 2)



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



Honey
(1 | 2)

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

PREP IN **10 MIN** READY IN **35 MIN**



If you chose a different side when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Broccoli Florets
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Cooking Oil
(1 tsp | 1 tsp)

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Want to really go the extra mile with your mashed potatoes? Peel and rinse the potatoes before dicing in step 1. This removes excess starch from the spuds, making the end result extra fluffy and silky! (Adding a splash of milk or heavy cream while mashing never hurt either.)

1.



Preheat oven to 425 degrees. **Wash and dry produce.** Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Dice **potatoes** into ½-inch pieces. Peel **garlic**.

↔ Cut **broccoli florets** into bite-size pieces if necessary.

2.



Toss **carrots** on one side of a baking sheet with a **drizzle of oil**, **salt**, and **pepper**. (For 4 servings, spread carrots out across entire sheet.) Roast for 10 minutes (you'll add the chicken then).

↔ Swap in **broccoli** for carrots; roast for 5 minutes (you'll add the chicken then).

3.



While carrots roast, place **potatoes** and **whole garlic** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until very tender, 12–15 minutes. Reserve ½ cup **potato cooking liquid**, then drain and return potatoes and garlic to pot. Mash with **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season generously with **salt** and **pepper**. Keep covered off heat until ready to serve.

4.



Meanwhile, 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 tops of chicken with **1 tsp ranch dressing** each (save the rest for serving). Mound with **panko mixture**, pressing to adhere (no need to coat the undersides).

5.



Once **carrots** have roasted 10 minutes, carefully add **coated chicken** to empty side of same sheet. (For 4 servings, leave carrots roasting and add chicken to a second sheet.) Roast until chicken is browned and cooked through and carrots are browned and tender, 12–15 minutes more.

↔ Simply cook through this step as instructed, adding **coated chicken** to sheet with **broccoli** after 5 minutes.

6.



Drizzle **roasted carrots** with **honey**; toss on sheet to coat (tongs are the best tool for this job!). Divide **carrots**, **chicken**, and **mashed potatoes** between plates. Drizzle chicken with **remaining ranch dressing**.

↔ Save **honey** for another use.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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