



# Ranch Chicken, Avocado & Cherry Tomato Salad

with Herby Croutons & Cheddar

KID FRIENDLY

Grab your Meal Kit with this symbol



Sweetcorn



Bake-At-Home Ciabatta



All-American Spice Blend



Chicken Tenderloins



Garlic & Herb Seasoning



Snacking Tomatoes



Avocado



Mixed Salad Leaves



Ranch Dressing



Shredded Cheddar Cheese



Chicken Tenderloins

Prep in: 15-25 mins  
Ready in: 25-35 mins

Eat Me Early

Topped with perfectly seasoned chicken tenders and brought together with crisp ciabatta croutons and creamy ranch dressing, this is our kind of salad! The cheese gets nice and gooey from the seared chicken for that extra yum factor, and the sweet bursts of cherry tomato add a pop of colour and some acidity to balance the richness.

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil



## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
sweetcorn	1 tin (125g)	1 tin (300g)
bake-at-home ciabatta	½	1
All-American spice blend	1 medium sachet	1 large sachet
chicken tenderloins	1 small packet	2 small packets OR 1 large packet
garlic & herb seasoning	½ medium sachet	1 medium sachet
snacking tomatoes	1 punnet	2 punnets
avocado	1	2
mixed salad leaves	1 medium bag	1 large bag
ranch dressing	1 packet	2 packets
shredded Cheddar cheese	1 medium packet	1 large packet
chicken tenderloins**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2729kJ (652Cal)	529kJ (126Cal)
Protein (g)	48.8g	9.5g
Fat, total (g)	38.6g	7.5g
- saturated (g)	9g	1.7g
Carbohydrate (g)	26.3g	5.1g
- sugars (g)	6.7g	1.3g
Sodium (mg)	1136mg	220mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3444kJ (823Cal)	506kJ (120Cal)
Protein (g)	85.4g	12.5g
Fat, total (g)	41.1g	6g
- saturated (g)	9.8g	1.4g
Carbohydrate (g)	26.3g	3.9g
- sugars (g)	6.7g	1g
Sodium (mg)	1207mg	177mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



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## Get prepped

- Drain **sweetcorn**.
- Cut or tear **bake-at-home ciabatta (see ingredients)** into bite-sized chunks.
- In a medium bowl, combine **All-American spice blend**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Add **chicken tenderloins**, turning to coat. Set aside.
- Heat a large frying pan over high heat. Cook **corn kernels** until lightly browned, **4-5 minutes**. Transfer to a large bowl.

**TIP:** Cover the pan with a lid if the kernels are 'popping' out.

**Custom Recipe:** If you've doubled your chicken tenderloins, prep as above.

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## Cook the chicken

- Return frying pan to medium-high heat with a drizzle of **olive oil**. When oil is hot, cook **chicken** until browned and cooked through (when no longer pink inside), **3-4 minutes** each side.
- Meanwhile, halve **snacking tomatoes**. Slice **avocado** in half, scoop out flesh and thinly slice.
- To the bowl with the **corn**, add **tomatoes, mixed salad leaves, croutons** and **ranch dressing**. Season, then toss to coat.

**Custom Recipe:** Cook chicken in batches for the best results.

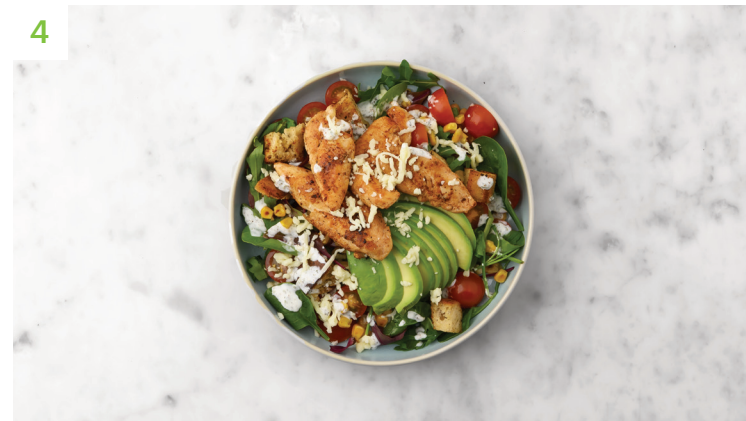
2



## Make the herby croutons

- In a second medium bowl, combine torn **ciabatta, garlic & herb seasoning (see ingredients)** and a generous drizzle of **olive oil**. Toss to coat.
- Return frying pan to medium-high heat. Cook **ciabatta** until golden, **3-4 minutes**. Transfer to a plate.

4



## Serve up

- Divide ranch salad between bowls.
- Top with chicken and avocado.
- Serve sprinkled with **shredded Cheddar cheese**. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)