

Ranch Chicken and Potatoes

Yield: 4 Servings **Author:** Lauren

Prep time: 15 M Cook time: 45 M Total time: 60 M

This Sheet Pan meal with chicken and potatoes coated in a ranch Parmesan crust, is baked together for a simple yet tasty meal with very quick and easy clean up!

INGREDIENTS:

- 3 Medium Potatoes
- 1.5 lbs Chicken Tender Cutlets
- 1 Ranch Flavor Packet
- 1/2 cup Reduced Fat Parmesan, Grated
- 2 Tbsp Parsley, dried

INSTRUCTIONS:

1. Preheat the oven to 375
2. Wash and cut the potatoes into small bite sized pieces and set aside
3. In a large Ziplock bag, mix the ranch packet, Parmesan, and parsley, close the bag and shake until the mix is evenly combined
4. Place each chicken tender in the zip block, close the bag and shake until the tender is coated.
5. Remove the tender and set aside on a clean plate
6. Place the potatoes in the bag, close it, and shake until the potatoes are coated
7. Line a sheet pan with foil and spray with non-stick spray
8. Dump the bag with the potatoes onto the sheet pan and spread out so there is little overlap
9. Bake for 25 minutes
10. After 25 minutes, remove sheet pan from oven, scoot some potatoes to the side, and place the chicken tenders on the same pan
11. Place back in oven for 20 more minutes or until the chicken is cooked through
12. Remove from oven, Serve hot, and Enjoy!