

# Crispy Ranch Chicken and Broccoli

**YIELD** Serves 4

**TIME** 50 minutes

## Why This Recipe Works

Zesty ranch seasoning mix was an easy way to add bold flavor to this dish. We used it in three places: to season the panko coating, in the mayonnaise that glued the panko in...



## Gather Your Ingredients

- ☐ ½ cup mayonnaise, divided
- ☐ ⅓ cup whole milk
- ☐ 1 tablespoon chopped fresh dill
- ☐ 5 teaspoons ranch seasoning mix, divided
- ☐ ¼ teaspoon cayenne pepper
- ☐ ⅔ cup panko bread crumbs

## Before You Begin

- \* We developed this recipe with Hidden Valley Original Ranch Seasoning.

## Instructions

1. Adjust oven rack to middle position and heat oven to 400 degrees. Whisk 6 tablespoons mayonnaise, milk, dill, 1 tablespoon ranch seasoning, and cayenne together in bowl; refrigerate sauce. Combine panko, 2 tablespoons butter, and 1 teaspoon ranch seasoning in second bowl and microwave until golden brown, about 2 minutes, stirring occasionally. Toss broccoli, ½ teaspoon salt, ¼ teaspoon pepper, and remaining 4 tablespoons butter together on rimmed baking sheet. Roast for 10 minutes.

- ☐ **6** tablespoons unsalted butter, melted, divided
- ☐ **1** pound broccoli florets, cut into 2-inch pieces
- ☐ **1½** teaspoons table salt, divided
- ☐ **¾** teaspoon pepper, divided
- ☐ **4** (6- to 8-ounce) boneless, skinless chicken breasts, trimmed and pounded ½ inch thick

- 2.** Meanwhile, pat chicken dry with paper towels and sprinkle all over with remaining 1 teaspoon salt and ½ teaspoon pepper. Combine remaining 2 tablespoons mayonnaise and 1 teaspoon ranch seasoning in bowl, then spread over tops of chicken. Sprinkle tops of chicken with panko mixture.
- 3.** Remove sheet from oven. Push broccoli to 1 half of sheet. Arrange chicken on empty half. Roast until chicken registers 160 degrees and broccoli is crisp-tender, about 15 minutes. Serve with sauce.