

## Seasonal Eating

# Sweet Chili Chicken with Ranch New Potatoes and Mushrooms

2 tablespoons brown sugar  
1/2 teaspoon kosher salt  
1/2 teaspoon chili powder  
1/2 teaspoon garlic powder  
1/2 teaspoon paprika  
1/4 teaspoon onion powder  
1/4 teaspoon dry mustard  
1/4 teaspoon dried oregano  
1/4 teaspoon dried thyme  
2-3 boneless, skinless chicken breasts  
5 tablespoons olive oil, divided  
1/2 packet ranch salad dressing mix  
12 ounces new red potatoes  
8 ounces potatoes, sliced  
Kosher salt

Stir together brown sugar, kosher salt, chili powder, garlic powder, paprika, onion powder, dry mustard, oregano and thyme. Place chicken breasts on a parchment or silpat lined baking sheet. Divide sugar mixture among the breasts and spread over the tops. In a medium bowl, stir together 3 tablespoons of the olive oil with the ranch dressing mix. Cut new potatoes into halves or quarters (depending on size) and toss with oil mixture. Pour onto one side of the baking sheet. Toss the mushrooms with the remaining 2 tablespoons of olive oil and a generous pinch of salt. Pour onto the other side of the baking sheet. Bake at 400 degrees for 25-35 minutes. Check to see if the chicken is cooked through at 25 minutes and remove if done. Continue cooking until potatoes are tender, if needed.