





Chef Kyle Jakobi

Smoky'n Spicy California Ranch Chicken Sandwich

Yield: 4 sandwiches

Zesty umeboshi, smoky and spicy ghost pepper, and crispy tender chicken, served on a brioche roll with sweet and sour slaw.

INGREDIENTS

2 cups	Buttermilk
2 Tbsp	TABASCO® Sauce
2 lbs	Chicken Tenders
2 cups	AP flour
¾ cups	Knorr® Asian Chicken Powder
4 each	Brioche roll or bun
As needed	Oil for frying
1.5 cups	Hellmann's® Classics Ranch Dressing
1 Tbsp	Umeboshi paste
¼ tsp	Ghost pepper, powder
½ cup	Hellmann's® Real Mayonnaise
2 tsp	White miso
4 cups	Napa cabbage, thin shred
1 cup	Daikon, fine julienne
1 cup	Cucumber, julienne
1 Tbsp	Cilantro, rough chop
1 Tbsp	Purple shiso, chiffonade
¼ cup	Sugar
¼ cup	Rice vinegar
1 each	Lemon, juiced
To taste	Salt

PREPARATION

1. Prep the Chicken:
 - Mix the buttermilk and TABASCO® Sauce. Lay the chicken tenders in the mixture for up to 24 hours, (6 hours minimum).
2. Make the Ranch Sauce, Miso Mayo and Slaw:
 - Combine the Hellmann's® Classics Ranch Dressing with the umeboshi paste and ghost pepper. Hold in the fridge until ready to use.
 - Mix the miso and mayo together and hold cold as well.
 - Mix together the cabbage, daikon, cucumber, cilantro, and shiso. In a separate bowl combine the sugar, vinegar, lemon juice, and a pinch of salt. Mix together and hold until needed.
3. Fry the Chicken Tenders:
 - When getting ready to make the dish, heat the oil in a stock pot or use a fryer.
 - Mix the flour and chicken powder together in a bowl. Move the chicken tenders from the buttermilk to the flour, then repeat once more. Fry until golden (about 4-5 minutes).
 - Transfer to wire rack while the rest are made. The tenders can be held in a warm oven.
3. Assemble the Sandwich:
 - When ready to serve, slightly toast the brioche buns and spread with 1 tsp of the Miso Mayo on bottom bun.
 - Lay the chicken tenders on the bun, top with 2 Tbsp of the Ranch Sauce, and ½ cup of slaw. Top with bun and skewer. Serve with extra Ranch Sauce and fries or tots.



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Chef Rudy Smith

Golden Bacon Ranch Potato Salad

Yield: 10 4-oz. portions

Summer's classic side dish gets fresh flavor from Hellmann's® Classics Ranch Dressing.

INGREDIENTS

2	Yukon Gold potatoes, ½" dice
To taste	Salt
4 oz	Cooked bacon, ½" dice
4 each	Hard boiled eggs, diced
1 bunch	Scallions, sliced
4 oz	Roasted red peppers, small dice
1 cup	Hellmann's® Classics Ranch Dressing
½ cup	Hellmann's® Real Mayonnaise

PREPARATION

1. Boil potatoes in salted water until tender. Drain and cool.
2. Combine Hellmann's® Classics Ranch Dressing and Hellmann's® Real Mayonnaise and mix well.
3. Combine all ingredients, then chill and serve.





Chef Isaac Frerichs

Mexican Ranch Vegetarian Taquitos

Yield: 10 portions, 3 taquitos per portion

Pairing Hellmann's® Classics Ranch Dressing and the traditional Mexican masa creates delicious, bold tortillas that put a new spin on flavorful profiles for vegetarians.

INGREDIENTS

5 cups	Masa harina flour
1 cup	Flour, AP
27 oz	Hellmann's® Classics Ranch Dressing
3 cups	Yellow bell peppers, julienned
3 cups	Red bell pepper, julienned
3 cups	Poblano pepper, julienned
4 cups	Tomatillos, husked and quartered
½ cup	Cilantro, minced
1¼ Tbsp	Cumin, ground
1 Tbsp	Coriander, ground
1 Tbsp	Kosher salt
½ Tbsp	Black pepper, ground
3 Tbsp	Olive oil
2 cups	Guacamole, prepared
¾ cup	Salsa roja, prepared

PREPARATION

1. Make the Tortilla Dough:
 - Place masa harina in a bowl and add flour if desired.
 - Add Hellmann's® Classics Ranch Dressing and mix well. The tortilla dough should hold tough when squeezed. It should not be sticky nor should it be dry. If sticky, add more masa harina. If dry, add more dressing.
 - Wrap the dough with plastic wrap and leave at room temperature.
2. Prepare the Filling:
 - Place all of the vegetables, cilantro, spices, and olive oil in a bowl and toss well.
 - Place on a sheet tray and roast at 350° convection until cooked through, about 20 minutes.
3. Make the Tortillas:
 - Portion the tortilla dough to 1-2 oz each and lightly knead it in your hand to form a ball.
 - Prepare your tortilla press by lining it with a folded piece of parchment paper.
 - Press each tortilla and cook in a nonstick pan, griddle, or comal for about a minute on each side.
4. To Plate:
 - Holding one tortilla in hand, place some of the vegetable mixture inside and repeat for the 2 other tortillas.
 - Top with 1 Tbsp of guacamole and 1 tsp of salsa roja per tortilla.
 - Serve with lime.

Note:

- To make this recipe gluten free, omit the flour and add one extra cup of masa harina.
- Serve with a small side salad on the plate that is simply tossed with lime, salt and pepper.
- For extra color, top with a mix of shaved carrot and micro cilantro.





Chef Kyla Tuori

Halloumi-Pomegranate Grain Bowl

Yield: 10 portions

Quinoa tabbouleh dressed in pomegranate dressing and topped with grilled halloumi, maple-roasted carrots, tangy pickled cabbage, and topped with a Buttermilk-Avocado Sauce.

INGREDIENTS

Quinoa Tabbouleh		Pickled Cabbage	
10 cups	Quinoa, cooked, chilled	8 cups	Red cabbage
2 cups	Parsley, leaves, chopped	1 cup	White vinegar
3 cups	Tomatoes, chopped	½ cup	Water
¾ cup	Mint, leaves, chopped	½ cup	Sugar
1½ cups	Red onion, brunoise	4 tsp	Salt
¾ cup	Green onion, sliced	Buttermilk-Avocado Sauce	
2½ cups	Cucumber, diced	1 cup	Hellmann's® Classics Ranch Dressing
Pomegranate Dressing		1 Tbsp	Garlic, minced
½ cup	Hellmann's® Classics Ranch Dressing	½ cup	Hellmann's® Real Mayonnaise
½ cup	Olive oil	1 Tbsp	Lemon, zest
1 Tbsp	Lemon, zest	1 cup	Avocado, mashed
1 Tbsp	Garlic, minced	Garnish	
4 Tbsp	Pomegranate juice	32 oz	Halloumi, sliced
To taste	Salt and pepper	1 cup	Parsley, flat leaf, chopped
Roasted Carrots		¾ cup	Pomegranate seeds
4 cups	Carrot, sliced on a bias		
1½ tsp	Salt		
½ tsp	Chili flakes		
3 Tbsp	Maple syrup		
¼ cup	Olive oil		
2 tsp	Nigella seeds or black sesame seeds		

PREPARATION

1. Prepare the Quinoa Tabbouleh:
 - Combine the quinoa, parsley, tomatoes, mint, red onion, green onion, and cucumber.
2. Prepare the Pomegranate Dressing
 - Combine the Hellmann's® Classics Ranch Dressing, lemon zest, garlic, and pomegranate juice in a bowl. Slowly whisk in olive oil.
 - Add Pomegranate Dressing to Quinoa Tabbouleh, combine well, cover and refrigerate until ready to use.
3. Roasted Carrots & Pickled Cabbage
 - Combine carrots, olive oil, maple syrup, chili flakes, salt, and nigella seeds in a bowl.
 - Roast carrots on a lined baking sheet at 425°F, for 10-12 minutes, or until tender.
 - Bring vinegar, sugar, water, and salt to boil in a saucepan; stir until sugar dissolves. Pour over the cabbage mixture; stir to combine.
 - Cover and let stand for 1 hour. Drain.
4. Prepare Buttermilk-Avocado Sauce & Halloumi
 - Combine Hellmann's® Classics Ranch Dressing, garlic, Hellmann's® Mayonnaise, lemon zest, and avocado in a bowl.
 - Mix until consistency is smooth.
 - Sear halloumi sliced in a non-stick sauté pan, until browned on both sides.

To build bowl: Divide components for 10 portions and add dressed quinoa mixture topped with carrots, pickled cabbage, halloumi, parsley, pomegranate seeds and a dollop of Buttermilk-Avocado sauce.



Chef JC Lopategui

Buffalo Mahi-Mahi Ranch Salad

Yield: 10 servings

Crispy mahi-mahi fillets are tossed in Buffalo wing sauce for bold, zippy flavor. Served over a bed of baby kale with pickled carrots and red onions, tossed in creamy ranch dressing.

INGREDIENTS

Pickled Vegetables

½ lb	Baby carrots
¼ lb	Red onions, julienne
8 oz	Apple cider vinegar
4 oz	Filtered water
1 Tbsp	Honey
½ Tbsp	Kosher salt
1 oz	Buffalo wing sauce

Buffalo Mahi-Mahi:

4 lbs	Fresh mahi-mahi fillets
12 oz	Buffalo wing sauce
2 lbs	Brown rice flour
¼ cup	Kosher salt
2 Tbsp	Garlic powder

Assemble the Salad:

2 lbs	Baby kale and spinach greens
15 oz	Hellmann's® Classics Ranch Dressing
¼ lb	Celery chips, dehydrated

PREPARATION

1. Prepare the Pickled Vegetables:

- Combine water, vinegar, honey, kosher salt and Buffalo wing sauce in a small pot and bring to a boil. Set aside.
- Place carrots and onions in a plastic quart container and pour in the brining solution.
- Refrigerate for 2 hours prior to use.

2. Prepare the Mahi-Mahi:

- Cut mahi-mahi fillets into strips, about 1½ oz each.
- Combine flour with salt and garlic powder, mix well.
- Perform standard breading procedure on fish and fry at 375° F until golden brown. Coat with Buffalo sauce.

3. Assemble the Salad:

- Toss the greens with Hellmann's® Classics Ranch Dressing.
- Portion salad onto plates and top with mahi-mahi fingers, pickled vegetables and celery chips.





Bonus Recipe

Crispy Chicken Ranch Poutine

Yield: 10 servings

This is a fun twist on a classic poutine topped with a crispy chicken filet and drizzled with a tangy ranch white BBQ sauce.

INGREDIENTS

2 1/5 lbs	Chicken tenders or breast, raw
3 1/5 lbs	Thick cut fries, pre-blanchd or frozen
48 oz	Knorr® Poutine Gravy, prepared
2½ lbs	Fresh cheese curds
½ cup	Green onions, thinly sliced

Marinade-Sauce:

2 cups	Hellmann's® Classics Ranch Dressing
2 oz	Lemon juice
2	Garlic cloves, chopped
2 oz	Olive oil
2 oz	Cider vinegar
1 Tbsp	Black pepper, ground

Dredge:

4 cups	Flour, AP
1 Tbsp	Seasoned salt
1 Tbsp	Savory (can be replaced by poultry spice)
1 Tbsp	Paprika or Cajun spice, if desired

As required Oil for frying

PREPARATION

1. Prep the sauce/marinade.
 - In a bowl combine the Hellmann's® Classics Ranch Dressing, lemon juice, garlic, olive oil, cider vinegar and black pepper.
 - Whisk until all the ingredients are blended.
 - Keep refrigerated.
 - If you have chicken tenders, remove the tendon using a paring knife.
 - If you have chicken breasts, cut each breast into strips approximately 4" x ½".
 - Take half of the marinade and combine in a bowl with the chicken.
 - Refrigerate for 2–6 hours.
3. Frying the chicken.
 - In a medium bowl combine the flour, seasoned salt, savory and paprika.
 - Drain the chicken slightly and add to the dredge.
 - Fry in oil at 350° F for 6-8 minutes until golden brown.
4. Assemble the poutine.
 - In a bowl, place a portion of fries on the bottom and top with a portion of cheese curds.
 - Ladle 4 oz of the prepared Knorr® Poutine Gravy on top of the fries and cheese curds.
 - Add a 4 oz portion of chicken filets on top and drizzle with 1½ oz of the ranch sauce. Garnish with the green onions.

