

Bacon-Wrapped Chicken

with Mexican Street Corn Salad

Special 30 Minutes



Chicken Breasts



Bacon Strips



Corn Kernels



Grape Tomatoes



Chives



Sour Cream



Mayonnaise



White Wine Vinegar



Red Potato



Feta Cheese



Green Bell Pepper



Garlic Salt

HELLO STREET CORN

Also called elote, this popular street food is dressed with a creamy sauce

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

2 Baking sheets, medium bowl, whisk, large non-stick pan, paper towels, measuring spoons

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Bacon Strips	100 g	200 g
Corn Kernels	113 g	227 g
Grape Tomatoes	113 g	227 g
Chives	7 g	14 g
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Red Potato	300 g	600 g
Feta Cheese	28 g	56 g
Green Bell Pepper	200 g	400 g
Garlic Salt	1 tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes

Cut **potatoes** into ½-inch wedges. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **half the garlic salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



Prep and mix dressing

While **chicken** cooks, halve **tomatoes**. Thinly slice **chives**. Core, then cut **pepper** into ½-inch pieces. Whisk **mayo**, **sour cream**, **half the chives** and **1 tbsp vinegar** (dbl for 4 ppl) in a medium bowl. Season with **salt** and **pepper**.



Wrap chicken

While **potatoes** roast, pat **chicken** dry with paper towels. Sprinkle over **remaining garlic salt**. Season with **pepper**, then wrap **two bacon strips** around **each chicken**. (**TIP:** Overlapping by 1-inch helps keep the bacon on the chicken!)



Char veggies

When **chicken** is done, carefully, drain off **fat** from the pan. Wipe clean with paper towels. Heat the same pan (from step 3) over medium-high heat. When hot, add **corn** and **peppers** to the dry pan. Cover and cook, stirring once halfway through cooking, until 'charred' or dark golden-brown, 4-5 min. Remove pan from heat. Add **tomatoes**. Season with **salt** and **pepper**. Set aside.



Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry, until golden, 3-4 min per side. Transfer **chicken** to another baking sheet. Roast, in **bottom** of oven, until cooked through, 16-18 min. **



Finish and serve

Divide **charred veggies** between plates. Drizzle over **half the dressing**, then crumble over **feta**. Divide **bacon-wrapped chicken** and **potatoes** between plates. Sprinkle over **remaining chives**. Serve **remaining dressing** on the side, for dipping.

Dinner Solved!