

Bacon-Wrapped Chicken

with Corn on the Cob and Charred Peppers

Special 35 Minutes



-  Chicken Breasts
-  Bacon Strips
-  Corn on the Cob
-  Baby Tomatoes
-  Chives
-  Sour Cream
-  Mayonnaise
-  White Wine Vinegar
-  Red Potato
-  Feta Cheese, crumbled
-  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, measuring spoons, whisk, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Bacon Strips	100 g	200 g
Corn on the Cob	2	4
Baby 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	360 g	720 g
Feta Cheese, crumbled	¼ cup	½ cup
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, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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. Add **potatoes** and **1 tbsp oil** to a baking sheet. Season with **half the garlic salt and pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven until golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the top and the middle of the oven, rotating sheets halfway.)



Prep and mix dressing

While **corn** cooks, halve **tomatoes**. Thinly slice **chives**. Core, then cut **pepper** into ½-inch pieces. Add **mayo, sour cream, half the chives and vinegar** to a medium bowl. Season with **salt and pepper**, then whisk to combine.



Cook chicken

While **potatoes** roast, pat **chicken** dry with paper towels. Season with **remaining garlic salt and pepper**. Wrap **two bacon strips** around each **chicken breast**. (**TIP:** Overlapping strips by ½-inch helps keep the bacon on the 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 the **bottom** of the oven until cooked through, 16-18 min.** Carefully wipe pan clean.



Char peppers

Heat the same pan (from step 2) over medium-high heat. When hot, add **peppers** to the dry pan. Cover and cook, stirring once halfway through, until 'charred' or dark golden-brown, 4-5 min. Remove pan from heat. Add **tomatoes**. Season with **salt and pepper**, then stir to combine.



Cook corn

While **chicken** cooks, husk **corn**, then halve crosswise. Add **corn** and **enough water** to cover (by approx. 1-2 inches) to a large pot. Season with **salt**. Cover and bring to a boil over high heat. Cook until tender, 3-4 min. Remove pot from heat and set aside, still covered.



Finish and serve

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

Dinner Solved!