

Bacon-Wrapped Chicken

with Mexican-Style Street Corn Salad

Special

35 Minutes



Chicken Breasts



Bacon Strips



Canned Corn



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, strainer, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Bacon Strips	100 g	200 g
Canned Corn	½ can	1 can
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	2 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 the website or app for the as-prepared recipe nutritional 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 an unlined 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 middle of the oven, rotating sheets halfway through.)



Char veggies

When **chicken** is done, heat the same pan (from step 2) over medium-high. When hot, add **peppers** and **half the corn** (use all for 4 ppl) to the dry pan. Cover and cook, stirring once halfway through, until **veggies** are 'charred' or dark golden-brown, 4-5 min. Remove the pan from heat. Add **tomatoes**. Season with **salt** and **pepper**.



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, 2-3 min per side. Transfer **chicken** to another unlined baking sheet. Roast in the **bottom** of the oven until cooked through, 16-18 min.** Carefully wipe the pan clean.



Finish and serve

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

Dinner Solved!



Prep and make dressing

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