



Bacon-Wrapped Chicken

with Mexican-Style Street Corn Salad

Easter

35 Minutes



Chicken Breasts



Bacon Strips



Corn Kernels



Baby Tomatoes



Chives



Sour Cream



Mayonnaise



White Wine Vinegar



Red Potato



Feta Cheese,
crumbled



Green Bell Pepper



Garlic Salt

HELLO BACON

The ultimate salty, smoky flavour booster!

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 non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Bacon Strips	100 g	200 g
Corn Kernels	113 g	227 g
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	350 g	700 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 poultry to a minimum internal temperature of 74°C/165°F and pork to a minimum internal temperature of 71°C/160°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.

Contact

Call us | (855) 272-7002

HelloFresh.ca

    @HelloFreshCA



Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until tender and 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 **corn** to the dry pan. Cover and cook, stirring once halfway through, until **veggies** are 'charred' or dark golden-brown, 5-6 min.
- Remove the pan from heat.
- Add **tomatoes**. Season with **salt** and **pepper**, then toss to combine.



Cook chicken

- Meanwhile, pat **chicken** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- Wrap **2 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

- Meanwhile, 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.