



Cajun Summer Feast

with Grilled Corn and Green Peppers

Long Weekend Grill

Spicy

35 Minutes



Chicken Breasts



Corn on the Cob



Cajun Seasoning



Old Bay Seasoning



Green Bell Pepper



Russet Potato



Bacon Strips



Sour Cream



Green Onions

HELLO GRILLED CORN

Enhance the sweetness of corn with a quick char on the BBQ!

Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

Bust out

Baking sheet, measuring spoons, silicone brush, slotted spoon, large bowl, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts *	2	4
Corn on the Cob	2	4
Cajun Seasoning 🌶️	1 tbsp	2 tbsp
Old Bay Seasoning	1 tbsp	2 tbsp
Green Bell Pepper	200 g	400 g
Russet Potato	460 g	920 g
Bacon Strips	100 g	200 g
Sour Cream	6 tbsp	12 tbsp
Green Onions	2	4
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook chicken and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

♦ 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** in half, then brush cut-sides with **1 tsp oil** (dbl for 4 ppl). Arrange **potatoes** on a parchment-lined baking sheet, cut-side down. Season with **salt** and **pepper**. Roast in the **middle** of the oven until fork-tender, 25-30 min.



Prep

Husk, then cut **corn** in halve, crosswise. Thinly slice **green onions**. Core, then cut **peppers** into quarters. Stir together **half the green onions**, **2 tbsp room temperature butter** (dbl for 4 ppl) and **half the Old Bay seasoning** in a small bowl.



Cook bacon

Cut **bacon** into ¼-inch strips. Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.** Remove pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.



Grill chicken

Pat **chicken** dry with paper towels. Add **chicken**, **Cajun Seasoning**, **remaining Old Bay Seasoning** and **½ tsp oil** (dbl for 4ppl) to a large bowl. Toss to coat. Add **chicken** to grill, close lid and grill until cooked through, 5-7 min per side.**



Grill corn and peppers

While **chicken** cooks, add **corn** to grill. Close lid and grill, turning occasionally, until tender and grill marks form, 8-10 min. When **corn** is almost done, add **peppers** to the grill. Close lid and grill, turning occasionally, until tender, 3-4 min.



Finish and serve

Thinly slice **chicken**. Divide **chicken**, **potatoes**, **corn** and **peppers** between plates. Spread **Old Bay butter** onto **corn**. Top **potatoes** with **sour cream**, **bacon** and **remaining green onions**.

Dinner Solved!