



Carb Smart Dill Pickle Chicken Salad



with Croutons and Dill Pickle Cream

Smart Meal











25 Minutes

Customized Protein **+** Add **↻** Swap or ***2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

 Swap	 Swap
Chicken Breasts 2 4	Tofu 1 2



 Chicken Thighs 280 g 560 g	 Garlic, cloves 1 2
 Baby Spinach 113 g 227 g	 Tomato 1 2
 Dill Pickle, sliced 90 ml 180 ml	 BBQ Seasoning 1 tbsp 2 tbsp
 Cream Cheese ½ 1	 Mayonnaise 2 tbsp 4 tbsp
 Croutons 28 g 56 g	 Whole Grain Mustard 1 tbsp 2 tbsp

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.

Ingredient quantities	56 g	113 g
	2 person	4 person

Pantry items | Sugar, oil, salt, pepper

Cooking utensils | Baking sheet, measuring spoons, strainer, large bowl, parchment paper, small bowl, whisk, large non-stick pan, paper towels

1



Prep chicken

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- **Garlic Guide for Step 4:**
 - Mild: ¼ tsp (½ tsp)
 - Medium: ½ tsp (1 tsp)
 - Extra: 1 tsp (2 tsp)

Swap | **Chicken Breasts**

Swap | **Tofu**

- Heat a large non-stick pan over medium-high heat.
- Pat **chicken** dry with paper towels.
- Season with **salt, pepper** and **BBQ Seasoning**, then flip to coat.

2



Cook chicken

Swap | **Tofu**

- When the pan is hot, add **1 tbsp oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches if needed, using 1 tbsp oil per batch.)
- Pan-fry until golden-brown, 1-2 min per side.
- Transfer **chicken** to a parchment-lined baking sheet.
- Roast in the **top** of the oven until cooked through, 8-10 min.**

3



Finish prep

- Meanwhile, peel, then mince or grate **garlic**.
- Cut **tomato** into ½-inch pieces.
- Drain **pickles**, reserving **brine**. Finely chop **2 tbsp (4 tbsp) pickles**, then thinly slice **remaining pickles**.

4



Make dill pickle cream

- Add **cream cheese, chopped pickles, half the mayo** and ½ tsp (1 tsp) **garlic** to a small bowl. (**NOTE:** Reference garlic guide.)
- Season with **salt** and **pepper**, then stir to combine.

5



Make vinaigrette and salad

- Add **mustard, remaining mayo, 1 tbsp (2 tbsp) pickle brine, ½ tbsp (1 tsp) oil** and ¼ tsp (½ tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- When **chicken** is done, add **tomatoes, spinach** and **sliced pickles** to the large bowl with **vinaigrette**. Toss to combine.

6



Finish and serve

- Thinly slice **chicken**.
- Divide **salad** between plates. Top with **chicken** and **croutons**.
- Dollop **dill pickle cream** over **chicken**.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

1 | Prep chicken breasts

Swap | **Chicken Breasts**

If you've opted to get **chicken breast**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **chicken thighs**, then increase roasting time to 10-14 min.**

1 | Prep tofu

Swap | **Tofu**

If you've opted to get **tofu**, heat a large non-stick pan over medium heat. Pat **tofu** dry with paper towels. Cut in half, parallel to the cutting board. (**NOTE:** You will have 2 square tofu "steaks" per block.) Season in the same way the recipe instructs you to season the **chicken thighs**.

2 | Cook tofu

Swap | **Tofu**

When the pan is hot, add **1 tbsp (2 tbsp) oil**, then **tofu**. Pan fry until golden, 2-3 min per side. No need to bake after pan-frying. Plate **tofu** in the same way the recipe instructs you to plate the **chicken**.

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

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.