



# Grilled BBQ-Spiced Chicken Salad

with Homemade Ranch Dressing

Grill

25 Minutes



Chicken Breasts



BBQ Seasoning



Mayonnaise



Sour Cream



Cheddar Cheese, shredded



Garlic



Radishes



Baby Kale



White Wine Vinegar



Dill



Crispy Shallots

HELLO BBQ SEASONING

*This spice is the perfect blend of sweet, savoury and smoky!*

## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

## Bust Out

Measuring spoons, silicone brush, large bowl, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
BBQ Seasoning	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	3 tbsp	6 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Garlic	3 g	6 g
Radishes	5	10
Baby Kale	113 g	226 g
White Wine Vinegar	1 tbsp	2 tbsp
Dill	7 g	14 g
Crispy Shallots	28 g	56 g
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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## Grill chicken

Pat **chicken** dry with paper towels. Season with **salt** and **pepper**, then sprinkle with **BBQ Seasoning**. Drizzle **½ tbsp oil** (dbl for 4 ppl) over top, then brush to coat. Add **chicken** to grill, close lid and grill until **chicken** is cooked through, flipping once, 6-8 min per side.\*\*



## Make salad

Add **baby kale**, **radishes** and **cheddar cheese** to the bowl with **dressing**. Season with **salt**, if desired. Toss to combine.



## Prep

While **chicken** grills, thinly slice **radishes**. Finely chop **dill**. Peel, then mince or grate **garlic**.



## Cut chicken

Cut **chicken** into ½-inch slices.



## Make dressing

Stir together **mayo**, **sour cream**, **garlic**, **vinegar** and **half the dill** in a large bowl. Season with **salt** and **pepper**.



## Finish and serve

Divide **salad** between plates. Top with **chicken**, then sprinkle with **crispy shallots** and **remaining dill**, if desired.

## Dinner Solved!