



Grilled Brie and Bacon-Topped Chicken Burgers with Nectarine Salad

Long Weekend Grill 30 Minutes



Chicken Breasts



Bacon Strips



Brioche Bun



Nectarine



Arugula and Spinach
Mix



Mayonnaise



Brie Cheese



Red Wine Vinegar



Dijon Mustard



Mini Cucumber



Basil

HELLO NECTARINES

This summer stone fruit is great for grilling!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 450°F over medium heat

Bust out

Measuring spoons, tongs, large bowl, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Bacon Strips	100 g	200 g
Brioche Bun	2	4
Nectarine	1	2
Arugula and Spinach Mix	113 g	227 g
Mayonnaise	2 tbsp	4 tbsp
Brie Cheese	125 g	250 g
Red Wine Vinegar	1 tbsp	2 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Mini Cucumber	66 g	132 g
Basil	7 g	14 g
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork to a minimum internal temperature of 71°C/160°F and chicken 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.

Contact

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Cook bacon and prep

- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min. **
- Remove the pan from heat. Using tongs, transfer **bacon** to a paper towel-lined plate.
- Meanwhile, cut **nectarine** into four sections, avoiding the pit.
- Cut **cucumber** into ¼-inch rounds.
- Cut **brie** into ¼-inch slices.
- Thinly slice **basil**.



Grill chicken

- Add **chicken** to the grill. Reduce heat to medium, close lid and grill, flipping once, until **chicken** is cooked through, 5-7 min per side. **



Marinate cucumbers and make basil mayo

- Whisk together **vinegar**, ¼ **tsp sugar** and 2 **tbsp oil** (dbl both for 4 ppl) in a large bowl.
- Add **cucumbers**. Season with **salt** and **pepper**, then toss to coat. Set aside.
- Stir together **mayo**, **basil** and **Dijon** in a small bowl. Set aside.



Grill nectarines and buns

- When **chicken** is almost cooked through, top with **brie**.
- Add **nectarines** to the other side of the grill. Close lid and grill **nectarines**, flipping once, until tender, 2-3 min.
- When **nectarines** are almost done, halve **buns**.
- Arrange **buns** on the grill, cut-side down. Close lid and grill **buns** until warmed through, 1-2 min. (TIP: Keep an eye on buns so they don't burn!)



Prep chicken

- Pat **chicken** dry with paper towels.
- Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving 1-inch intact on the other end. Open up **chicken** like a book.
- Drizzle with 1 **tbsp oil** (dbl for 4 ppl), then season with **salt** and **pepper**.



Finish and serve

- Cut **grilled nectarines** into wedges.
- Add **nectarines** and **arugula and spinach mix** to the large bowl with **marinated cucumbers**. Toss to coat.
- Spread **basil mayo** over **buns**. Stack **chicken** and **bacon** on **bottom buns**. Close with **top buns**.
- Divide **burgers** and **nectarine salad** between plates.

Dinner Solved!