



Maple Bacon-Wrapped Chicken

with Loaded Potato Wedges

Special

35 Minutes



Chicken Breasts



Bacon Strips



Russet Potato



Green Onions



Baby Kale



Maple Syrup



BBQ Seasoning



Cheddar Cheese, shredded



White Wine Vinegar



Salad Topping Mix

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, measuring spoons, large bowl, parchment paper, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Bacon Strips	100 g	200 g
Russet Potato	460 g	920 g
Green Onions	2	4
Baby Kale	56 g	113 g
Maple Syrup	2 tbsp	4 tbsp
BBQ Seasoning	2 tbsp	4 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
White Wine Vinegar	1 tbsp	2 tbsp
Salad Topping Mix	28 g	56 g
Oil*		
Salt and Pepper*		

* Pantry items

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

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 potato wedges

Cut **potatoes** into ½-inch wedges. Toss **potatoes** with **1 tbsp oil** and **half the BBQ Seasoning** on a parchment-lined baking sheet. Season with **pepper**. Roast in the **middle** of the oven, until golden-brown, 24-26 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Bake in the middle and bottom of the oven, rotating sheets halfway through cooking.)



Make salad

While the **bacon-wrapped chicken** roasts, thinly slice **green onions**. Whisk together **vinegar**, **remaining maple syrup** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **kale**, **salad topping mix** and **half the green onions**. Toss to combine.



Prep chicken

While **potato wedges** roast, pat **chicken** dry with paper towels. Sprinkle with **remaining BBQ Seasoning**. Season with **pepper**, then wrap **two bacon strips** around **each piece of chicken**. (**TIP:** Overlapping the strips by 1-inch helps keep the bacon on the chicken when roasting!)



Finish and serve

When **potato wedges** are done, sprinkle with **cheese** and **remaining green onions**. Divide **bacon-wrapped chicken**, **potato wedges** and **salad** between plates.

Dinner Solved!



Roast chicken

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **bacon-wrapped chicken**. Pan-fry, until golden, 2-3 min per side. Transfer **seared chicken** to another parchment-lined baking sheet. Drizzle **half the maple syrup** over top of **each piece of seared chicken**. Roast, in the **top** of the oven, until cooked through, 16-18 min.**