



Maple Bacon-Wrapped Chicken

with Loaded Potato Wedges

Holiday

35 Minutes



Chicken Breasts



Bacon Strips



Russet Potato



Green Onion



Arugula and Spinach Mix



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, silicone brush, 2 large bowls, parchment paper, small bowl, 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 Onion	2	2
Arugula and Spinach Mix	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 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

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potato wedges**, **1 tbsp oil** (dbl for 4 ppl) and **half the BBQ Seasoning** to a large bowl. Season with **pepper**, then toss to coat.
- Arrange **potatoes** in a single layer on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.)
- Roast in the **middle** of the oven until golden-brown and tender, 24-26 min. (**NOTE:** For 4 ppl, bake in the middle and bottom of the oven, rotating sheets halfway through.)
- When **potato wedges** are done, sprinkle **cheese** over top.



Make salad

- Meanwhile, thinly slice **green onions**.
- Add **vinegar**, **remaining maple syrup** and **1 tbsp oil** (dbl for 4 ppl) to another large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **arugula and spinach mix**, **salad topping mix** and **half the green onions**. Toss to combine.



Prep chicken

- Meanwhile, pat **chicken** dry with paper towels.
- Season with **remaining BBQ Seasoning** and **pepper**, then wrap **two bacon strips** around **each chicken breast**. (**TIP:** Overlapping the strips by 1 inch helps keep the bacon on the chicken when roasting!)



Finish and serve

- Thinly slice **chicken**, if desired.
- Divide **bacon-wrapped chicken**, **potato wedges** and **salad** between plates.
- Sprinkle **remaining green onions** over **potato wedges**.

Dinner Solved!



Cook chicken

- Line another baking sheet with parchment.
- Add **half the maple syrup** to a small bowl for brushing onto **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 **chicken** to another unlined baking sheet. (**NOTE:** Don't overcrowd the pan; cook in 2 batches if needed!) Roast in the bottom of the oven until cooked through, 16-18 min.** Brush **maple syrup** from the small bowl over **tops of chicken**.
- Roast **chicken** in the **top** of the oven until cooked through, 16-18 min.**