

Smart Garlic Chicken Salad

with Creamy Dressing

Carb Smart

Calorie Smart

Quick

25 Minutes





Chicken Tenders







Baby Tomatoes

Gala Apple

Baby Spinach





Mayonnaise



White Wine Vinegar





Crispy Shallots



Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, large bowl, large non-stick pan, paper towels

Ingredients

2 Person	4 Person
310 g	620 g
1 tsp	2 tsp
113 g	227 g
113 g	227 g
2 tbsp	4 tbsp
1	2
1 tbsp	2 tbsp
28 g	28 g
7 g	7 g
1/4 tsp	½ tsp
	310 g 1 tsp 113 g 113 g 2 tbsp 1 1 tbsp 28 g 7 g

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F,
- 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.



Prep

- Halve tomatoes.
- Core, then cut apple into 1/4-inch slices.
- Finely chop half the dill (all for 4 ppl).



Prep chicken

- Pat chicken dry with paper towels.
- Season chicken all over with garlic salt and pepper.



Cook chicken

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1 tbsp oil (dbl for 4 ppl), then chicken. Cook until chicken is golden brown and cooked through, 3-4 min per side.**



Make creamy dressing

- Meanwhile, add mayo, vinegar, dill and 1/4 tsp sugar (dbl for 4 ppl) to a large bowl.
- Season with **salt** and **pepper**, then stir to combine.



Toss salad

• Add tomatoes, apples and spinach to the bowl with **dressing**, then toss to combine.



Finish and serve

- Divide salad between bowls. Top with chicken.
- Sprinkle crispy shallots over top.

Dinner Solved!

Contact

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