



# Summer Chicken Bacon Burger

with Brie and a Nectarine Salad

Long Weekend Grill 30 Minutes



Chicken Breasts



Bacon Strips



Brioche Buns



Nectarine



Arugula and Spinach Mix



Mayonnaise



Brie Cheese



Red Wine Vinegar



Dijon Mustard



Mini Cucumber



Basil

HELLO NECTARINES

*These stone fruits are in season and ripe for the picking!*

## Start here

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

## Bust Out

Measuring spoons, slotted spoon, 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 Buns	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 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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## Prep and cook bacon

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



## Grill chicken

Add **chicken** to grill. Reduce heat to medium, close lid and grill until **chicken** is cooked through, flipping once, 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 **mustard** in a small bowl. Set aside.



## Grill nectarines and toast buns

When **chicken** is almost cooked through, top with **brie slices** and 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**. Add **bun halves**, cut-side down. Close lid and grill **buns** until warmed through, 1-2 min. (NOTE: Keep an eye on buns so that 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**. Set aside.



## Finish and serve

Slice **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 toasted **bun halves**. Top **bottom buns** with **chicken**, **bacon** and **top buns**. Divide **burgers** between plates. Serve with **nectarine salad** on the side.

## Dinner Solved!