

HELLO Ultimate Chicken and Bacon Sandwiches

with Sweet Potato Fries and Salad

35 Minutes





Chicken Breasts • 2 | 4





100 g | 200 g



Artisan Bun



2 | 4





Cream Cheese 1 | 2



2 tbsp | 4 tbsp



Roasted Pepper Pesto ¼ cup | ½ cup



Sweet Potato 2 | 4



Spring Mix 56 g | 113 g



Baby Tomatoes 113 g | 227 g



Red Wine Vinegar 56 g | 113 g

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.



Cooking utensils | 2 baking sheets, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan, paper towels



Roast sweet potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Peel, then cut sweet potato into ½-inch wedges.
- Add sweet potatoes and 1 tbsp oil to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with salt and pepper, then toss to coat.
- Roast in the middle of the oven, flipping halfway through, until tender and goldenbrown, 22-24 min. (NOTE: For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Roast bacon

- Cut bacon strips in half, crosswise.
- On another parchment-lined baking sheet, arrange bacon strips in a single layer.
- Roast bacon in bottom of oven, until crispy and cooked through, 12-14 min.**
- When **bacon** is crispy, transfer to a paper towellined plate and set aside.



Prep and make pimento cheese

- Meanwhile, halve tomatoes.
- Whisk together **1 tbsp** (2 tbsp) **oil**, **half the vinegar** (use all for 4 ppl) and **¼ tsp** (½ tsp) **sugar** in a large bowl. Add **tomatoes**, then toss to combine. Set aside.
- Combine mayo, roasted red pepper pesto, cheddar cheese and cream cheese in a small bowl. Set aside.



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.
- Season all over with salt and pepper.



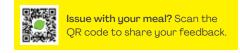
Cook chicken

- Heat a large non-stick pan over medium heat.
- When hot, add 1 tbsp (2 tbsp) oil, then chicken.
 Cook until golden-brown and cooked through,
 5-7 min per side.**



Finish and serve

- Once bacon is cooked, cut buns in half. Toast buns directly on the bottom rack of oven, until golden-brown, 2-3 min.
- Add spring mix to the large bowl with tomatoes. Season with salt and pepper, then toss to combine.
- Spread pimento cheese onto toasted bun halves.
- Stack chicken and bacon on bottom buns.
 Close with top buns.
- Divide burgers and sweet potatoes wedges between plates.
- Serve salad alongside.
- * Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.
- ** Cook chicken and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively, as size may vary.



Measurements

within steps

1 tbsp

(2 tbsp)

oil