



Ultimate Chicken and Bacon Sandwiches

with Sweet Potato Fries and Salad

35 Minutes



Chicken Breasts*
2 | 4



Bacon Strips
100 g | 200 g



Artisan Bun
2 | 4



Cheddar Cheese,
shredded
¼ cup | ½ cup



Cream Cheese
1 | 2



Mayonnaise
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.

Pantry items | Oil, salt, pepper

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

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



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 golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

2



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 towel-lined plate and set aside.

3



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.

4



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**.

5



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.**

6



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.



Issue with your meal? Scan the QR code to share your feedback.