



Grilled Dry-Rubbed Chicken and Waffles

with Bacon Crumble, Veggies and Maple Syrup

Long Weekend Grill

Spicy

30 Minutes



Chicken Breasts
2 | 4



Maple Waffle
2 | 4



BBQ Seasoning
1 tbsp | 2 tbsp



Maple Syrup
4 tbsp | 8 tbsp



Hot Sauce
2 tbsp | 2 tbsp



Yellow Potato
400 g | 800 g



Red Onion
1 | 2



Green Bell
Pepper
1 | 2



Garlic Salt
¾ tsp | 1 ½ tsp



Bacon Strips
100 g | 200 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.

1



Cook bacon and prep veggie

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat the grill to medium-high (approx. 500°F).

- Arrange **bacon strips** in a single layer on a baking sheet. Roast **bacon** in the **middle** of the oven until crispy and cooked through, 8-12 min.**
- Transfer to a paper towel-lined plate.
- Meanwhile, quarter **potatoes**.
- Quarter, then core **pepper**.
- Peel, then halve **onion**, keeping root intact.

2



Prep

- Brush **potatoes, pepper** and **onions** with $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**, then sprinkle over **half the BBQ Seasoning**. Season with $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ **tsp**) **garlic salt** and **pepper**. Set aside on a baking sheet.
- Pat **chicken** dry with paper towels. Add **chicken, remaining BBQ Seasoning** and **1 tsp** (2 **tsp**) **oil** to a medium bowl. Season with $\frac{1}{2}$ **tsp** (1 **tsp**) **garlic salt** and **pepper**, then toss to combine.

3



Grill veggies and chicken

- Add **veggies** to one side of the grill. Close lid and grill, flipping once, until **veggies** are tender-crisp, 9-12 min.
- Meanwhile, add **chicken** to the other side of the grill. Cook, flipping halfway through, until **chicken** is cooked through, 6-8 min per side.**
- Transfer **chicken** to the baking sheet, then cover to keep warm.
- Transfer **veggies** back to the baking sheet.

4



Grill waffles

- When **chicken** is almost done, add **waffles** to other side of the grill. Close lid and grill until toasted, 1-2 min. (**TIP:** Keep an eye on waffles so they don't burn.)
- Transfer to the baking sheet with **veggies** and **chicken**. Cover to keep warm.

5



Finish waffles and veggies

- Butter **waffles** with **2 tbsp** (4 **tbsp**) **butter**.
- Remove root and outer layer from onion, then slice **onion** and **pepper** into $\frac{1}{2}$ -inch wedges.
- Crumble or cut **bacon** into $\frac{1}{2}$ -inch pieces.

6



Finish and serve

- Slice **chicken**.
- Divide **veggies** and **waffles** between plates.
- Top **waffles** with **chicken**, then sprinkle **bacon** over top.
- Drizzle **maple syrup** over top.
- Drizzle a bit of **hot sauce** over top, if desired.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.