



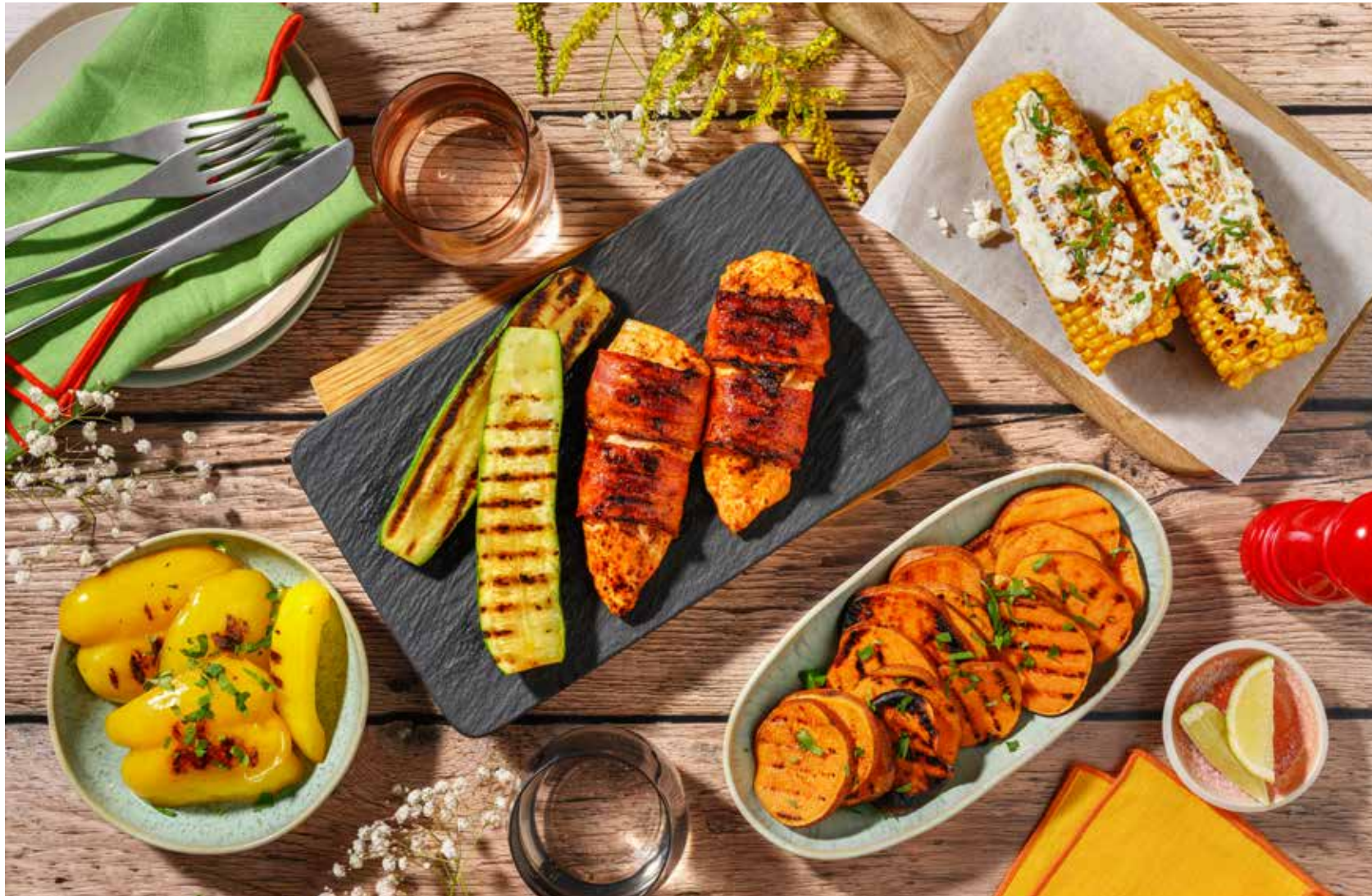
Grilled Maple-Chipotle Bacon-Wrapped Chicken

with Elotes-Inspired Corn and Grilled Veggies

Long Weekend Grill

Spicy

25 Minutes



Chicken Breasts
2 | 4



Bacon Strips
100 g | 200 g



Corn on the Cob
2 | 4



Zucchini
1 | 2



Mayonnaise
2 tbsp | 4 tbsp



Lime
1 | 2



Chipotle Powder
1 tsp | 2 tsp



Maple Syrup
2 tbsp | 4 tbsp



Cilantro
7 g | 14 g



Feta Cheese,
crumbled
¼ cup | ½ cup



Sweet Bell
Pepper
1 | 2



Sweet Potato
2 | 4

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.

Contact Call us (855) 272-7002 | Visit us HelloFresh.ca | Follow us @HelloFreshCA

Ingredient quantities 56 g | 113 g
2 person | 4 person

1



Prep veggies and lime mayo

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to medium-high (approx. 500°F).
- Halve **zucchini**. Core, then quarter **pepper**. Husk **corn**.
- Cut **sweet potatoes** into ½-inch rounds.
- Roughly chop **cilantro**.
- Zest **lime**, then cut into wedges. Add **lime zest** and **mayo** to a small bowl. Stir to combine, then set aside.

2



Make chipotle-maple sauce

- Add **sweet potato**, **corn**, **zucchini** and **pepper** to a large bowl. Drizzle with **1 tbsp** (2 tbsp) **oil** and season with **salt** and **pepper**. Toss to combine, then set aside.
- Add **maple syrup** and ¼ **tsp** (½ tsp) **chipotle powder** to a small bowl. Stir to combine.

3



Prep chicken

- Pat **chicken** dry with paper towels. Season with **salt** and **pepper**.
- Brush **chicken** with **half the lime mayo**, then wrap **2 bacon strips** around **each piece of chicken**. (**TIP**: Overlapping strips by 1 inch helps keep bacon on chicken!)
- Place **chicken** on a baking sheet, seam-sides down, then set aside.

4



Grill veggies

- Add **corn** to one side of the grill. Close lid and grill, turning occasionally, until tender and grill marks form, 8-10 min.
- Add **pepper** and **zucchini** to the other side of the grill. Close lid and grill, flipping once, until **veggies** are tender-crisp, 9-12 min.
- Once cooked, transfer **veggies** to a clean baking sheet. Cover to keep warm.

5



Grill chicken

- Add **chicken** to one side of the grill. Reduce heat to medium. Close lid and grill, flipping once, until **chicken** is cooked through, 6-8 min per side.**
- Add **sweet potatoes** to the other side of the grill. Close lid and grill, flipping once, until grill-marked and tender, 14-16 min.
- Brush **chipotle-maple sauce** over top of **chicken**. Flip **chicken**, then brush other side with **sauce**. Grill, until **sauce** caramelizes, 30 sec. Flip and repeat on other side, 30 sec. (**Note**: Repeat again with any extra sauce, if desired.)
- Transfer to the baking sheet with **veggies**. Cover to keep warm.

6



Finish and serve

- Spread **remaining lime mayo** all over **corn**. Sprinkle a **pinch of chipotle powder** over **corn**, if desired.
- Top **corn** with **feta** and **half the cilantro**.
- Slice **zucchini** and **peppers**.
- Divide **bacon-wrapped chicken**, **veggies** and **corn** between plates.
- Sprinkle **remaining cilantro** over top.

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

** Cook pork and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, as size may vary.