



Grilled Cowboy-Style Chicken and Bacon Burgers with Stone Fruit and Potato Wedges

Backyard Burger Bash











35 Minutes



You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.



-  Chicken Breasts ⁺
2 | 4
-  Bacon Strips
100 g | 200 g
-  Artisan Bun
2 | 4
-  Nectarine
1 | 2
-  Jalapeño [✓]
1 | 2
-  BBQ Seasoning
2 tbsp | 4 tbsp
-  Russet Potato
2 | 4
-  Feta Cheese, crumbled
¼ cup | ½ cup
-  Mayonnaise
8 tbsp | 16 tbsp
-  Arugula and Spinach Mix
28 g | 56 g
-  White Wine Vinegar
2 tbsp | 4 tbsp
-  Whole Grain Mustard
2 tbsp | 4 tbsp

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PMS2-INO Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$245.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

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.

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

Pantry items | Unsalted butter, oil, sugar, salt, pepper

Cooking utensils | Baking sheet, large bowl, measuring spoons, paper towels, parchment paper, 2 small bowls, small pot

Measurements
within steps

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

1



Prep and roast wedges

- Before starting, wash and dry all produce. Preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the BBQ Seasoning** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then toss to coat.
- Add **potatoes** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 sheets.)
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-30 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

2



Prep and zesty mayo

- Meanwhile, cut four sections off **nectarines**, avoiding the pit. Add **nectarines** to a plate. Drizzle **½ tbsp** (1 tbsp) **oil** over top, then toss to coat.
- Combine **mayo** and **mustard** in a small bowl.
- Halve **buns**.
- Melt **1 tbsp** (2 tbsp) **butter** in a small microwavable bowl, or in a small pan over low heat. Brush **butter** onto **cut-sides of buns**.
- Arrange **nectarines** and **buns** on a tray to bring out to grill in step 5.
- Thinly slice **jalapeño**.

5



Grill chicken, stone fruit and buns

- Add **bacon-wrapped chicken** to the grill. Close lid and grill, flipping once, until **chicken** is cooked through, 6-8 min per side.** Transfer **cooked chicken** to a clean plate.
- When **chicken** is almost done, add **nectarines** to other side of grill. Grill **fruit**, flipping once, until tender-crisp, 2-3 min. Return to the same plate.
- Add **buns** to other side of the grill, cut-side down. Close lid and grill **buns** until toasted, 1-2 min. (**TIP:** Keep an eye on buns so they don't burn.)

3



Make cowboy candy

- Add **vinegar**, **2 tbsp** (¼ cup) **sugar**, **¼ tsp** (½ tsp) **salt** and **1 tbsp** (2 tbsp) **water** to a small pot. Bring to a boil over high heat. Cook, stirring often, until **sugar** dissolves, 1 min.
- Stir in **jalapeños**. Reduce heat to medium, cover and cook until **jalapeños** are tender and have absorbed **some syrup**, 5 min.
- Remove from heat. Set aside to cool while you prepare the rest of the recipe.

6



Finish and serve

- Slice **grilled nectarines**.
- Drain **cowboy candy** over another small bowl. (**TIP:** Leftover spicy syrup is delicious in lemonade or a spicy margarita!)
- Spread **some zesty mayo** onto **top and bottom buns**.
- Stack **arugula and spinach mix**, **bacon-wrapped chicken**, **stone fruit**, **feta** and **as much cowboy candy** as desired. Close with **top buns**.
- Divide **burgers** and **potato wedges** between plates.
- Serve **remaining zesty mayo** alongside for dipping.

4



Prep chicken

- Pat **chicken** dry with paper towels. Carefully slice into the centre of **each breast**, parallel to the cutting board. Leave ½ inch intact on the other end. Open up like a book.
- Season with **salt**, **pepper** and **remaining BBQ Seasoning**.
- Wrap **2 bacon strips** around **each piece of chicken**. (**TIP:** Overlapping strips by 1 inch helps keep bacon on chicken.)
- Halfway through roasting **potatoes**, gather ingredients and a clean plate for **cooked chicken**. Head out to the grill.

* 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, as sizes may vary.