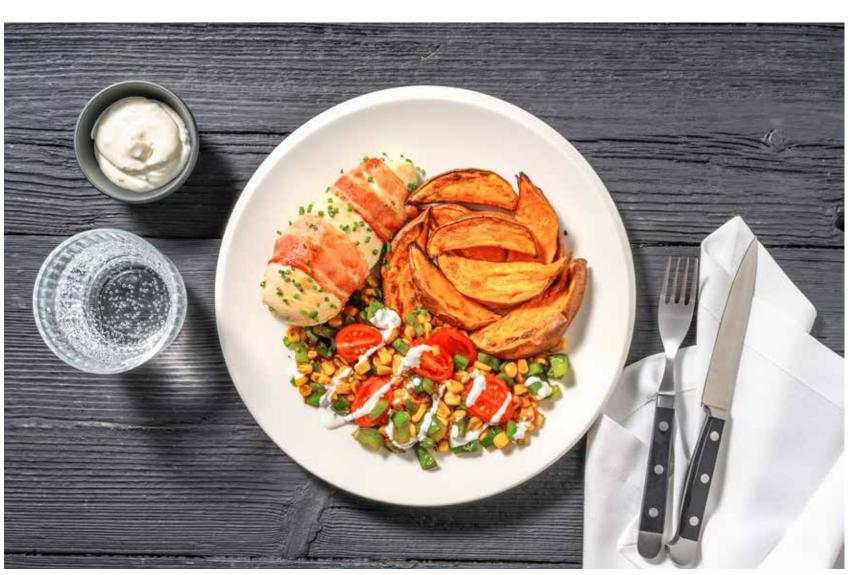


# **Bacon-Wrapped Chicken**

with Mexican-Style Street Corn Salad

Customer Fave

35 Minutes





Chicken Breasts



2 | 4



**Bacon Strips** 100 g | 200 g

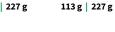


Corn Kernels



**Baby Tomatoes** 

113 g | 227 g





Chives 7 g | 14 g



1 | 2



Mayonnaise



White Wine Vinegar

2 tbsp | 4 tbsp 1 tbsp | 2 tbsp



Feta Cheese, crumbled 1/4 cup | 1/2 cup







Garlic Salt 1 tsp | 2 tsp



Sweet Potato 2 | 4

Allengens 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 non-stick pan, paper towels, whisk, medium bowl



### Roast sweet potatoes

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



#### Cook chicken

- Pat chicken dry with paper towels. Season with remaining garlic salt and pepper.
- Wrap 2 bacon strips around each chicken breast. (TIP: Overlapping strips by ½ inch helps keep bacon on chicken.)
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ tbsp (1 tbsp) oil, then chicken. Pan-fry until golden, 2-3 min per side.
- Transfer chicken to another unlined baking sheet. Roast in the bottom of the oven until cooked through, 16-18 min.\*\*
- Carefully wipe the pan clean.



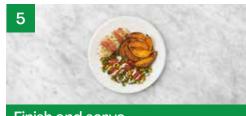
## Prep and make dressing

- Meanwhile, halve tomatoes.
- · Thinly slice chives.
- Core, then cut **pepper** into ½-inch pieces.
- Add mayo, sour cream, vinegar and half the chives to a medium bowl. Season with salt and pepper, then whisk to combine.



## Char veggies

- When **chicken** is done, reheat the same pan (from step 2) over medium-high.
- When hot, add **peppers** and **corn** to the dry pan. Cover and cook, stirring once halfway through, until **veggies** are "charred" or dark golden-brown, 5-6 min.
- · Remove from heat.
- Add tomatoes. Season with salt and pepper, then toss to combine.



#### Finish and serve

- Divide **street corn salad** between plates.
- Drizzle half the dressing over corn salad, then sprinkle with feta.
- Divide bacon-wrapped chicken and sweet potatoes between plates.
- Sprinkle remaining chives over top.
- Serve **remaining dressing** on the side for dipping.
- \* 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 2 person 4 person Ingredie