



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
113 g | 227 g



Baby Tomatoes
113 g | 227 g



Chives
7 g | 14 g



Sour Cream
1 | 2



Mayonnaise
2 tbsp | 4 tbsp



White Wine Vinegar
1 tbsp | 2 tbsp



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



Green Bell Pepper
1 | 2



Garlic Salt
1 tsp | 2 tsp



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.

1



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.)

2



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.

3



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.

4



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.

5



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.