



Dill-icious¹ Cheesy Golden Crusted Chicken

with Bacon-Wrapped Asparagus and Pickle Dip

Shareables

35 Minutes



Chicken Breasts^{*}
2 | 4



Bacon Strips
100 g | 200 g



Yellow Potato
400 g | 800 g



Asparagus
227 g | 454 g



Sweet Bell Pepper
1 | 2



Mini Cucumber
1 | 2



Chives
7 g | 14 g



Mayonnaise
4 tbsp | 8 tbsp



Sour Cream
1 | 2



Cream Cheese
2 | 4



Dill Pickle, sliced
90 ml | 180 ml



Panko Breadcrumbs
¼ cup | ¼ cup



Dill-Garlic Spice Blend
90 ml | 180 ml

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

1



Prep chicken and asparagus

- Before starting, preheat the oven to 450°F.
- Place cream cheese in 2 cups of hot tap water to soften.
- Wash and dry all produce.

- Drain **pickle juice** into a large bowl. Pat **chicken** dry with paper towels. Add **chicken**, **half the Dill-Garlic Spice Blend** and **1 tbsp (2 tbsp) mayo** into bowl with **pickle juice**. Toss to coat.
- Trim and discard bottom 1 inch from **asparagus**.
- Divide **asparagus** into 4 bundles (8 bundles for 4 ppl). Carefully wrap **1 bacon strip** around each bundle, leaving 1 inch of **asparagus** exposed at the top and bottom.
- Transfer **bacon-wrapped asparagus** to one half of a parchment-lined baking sheet. Season with **pepper**.

2



Prep and roast veggies

- Cut **potatoes** into ½-inch wedges.
- Core, then cut **pepper** into ½-inch-thick slices.
- Add **potatoes**, **half the peppers**, **remaining Dill-Garlic Spice Blend** and **½ tbsp (1 tbsp) oil** to other half of prepared baking sheet. Season with **salt** and **pepper**. Toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with asparagus on one and potatoes on the other.)
- Roast in **bottom** of oven, flipping halfway, until **veggies** are tender and golden-brown and **bacon** is cooked, 20-24 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

3



Sear chicken

- Meanwhile, heat a medium non-stick pan over medium-high heat.
- While pan heats, combine **half the panko** (use all for 4 ppl) and **½ tsp (1 tsp) oil** in a medium bowl.
- Season **chicken** with **salt** and **pepper**.
- When hot, add **½ tbsp (1 tbsp) oil**, then **chicken**, letting **any excess marinade drip** into the bowl first. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches if needed.)
- Reduce heat to medium. Cook until golden, 1-2 min per side.

4



Finish chicken

- Transfer **chicken** to another parchment-lined baking sheet. Spread **half the cream cheese** over top. Top with **panko mixture**, pressing gently to adhere.
- Roast in the **middle** of the oven, until topping is golden-brown and **chicken** is cooked through, 10-13 min.**

5



Finish prep

- Meanwhile, cut **cucumber** into quarters lengthwise. Thinly slice **chives**. Finely chop **pickles**.
- To the bowl used in step 3, add **sour cream**, **pickles**, **half the chives**, **remaining mayo**, **remaining cream cheese** and **⅓ tsp (¼ tsp) sugar**. Season with **salt** and **pepper** and stir.

6



Finish and serve

- Slice **chicken**, if desired.
- Divide **chicken**, **potatoes**, **bacon-wrapped asparagus** and **veggies** between plates.
- Serve **pickle dip** alongside.
- Sprinkle **remaining chives** over **chicken** and **pickle dip**.

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

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