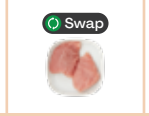




Grilled Chicken and Stone Fruit Salad with Basil Pesto

Grill 30 Minutes



Turkey Breast Portions 340 g | 680 g

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



- Chicken Breasts* 2 | 4
- Ciabatta Roll 1 | 2
- Nectarine 1 | 2
- Basil Pesto ¼ cup | ½ cup
- Garlic Salt 1 tsp | 2 tsp
- Tomato 1 | 2
- White Wine Vinegar 1 tbsp | 2 tbsp
- Baby Spinach 56 | 113 g

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.

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 PADerno Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$645.99 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).

Ingredient quantities 56 g | 113 g
2 person 4 person

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.**

Pantry items | Pepper, salt, sugar, oil

Cooking utensils | Large bowl, measuring spoons, paper towels, silicone brush, whisk

1



Prep

- Before starting, wash and dry all produce.
- Lightly oil the grill. While you prep, preheat grill over medium-high heat (approx. 500°F).

- Cut **ciabatta** into ½-inch-thick slices.
- Cut **each nectarine** into four sections, avoiding the pit.
- Transfer **ciabatta slices** and **nectarine sections** to a plate. Brush with **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**.
- Add **pesto**, a plate with **ciabatta** and **nectarines** and a clean plate (for cooked chicken) to a large tray to bring to grill in step 3.

4



Grill ciabatta and nectarines

- Meanwhile, add **ciabatta slices** and **nectarines** to the other side of the grill. Close lid and grill until **ciabatta** is crisp and grill marks form on **nectarines**, 2-3 min per side.
- Transfer grilled **ciabatta slices** and **nectarines** back to the same plate to cool slightly.

2



Season chicken

Swap | Turkey Breast Portions

- Pat **chicken** dry with paper towels.
- Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end.
- Open up **chicken** like a book. Season both sides with **half the garlic salt** and **pepper**.
- Head out to the grill with **chicken** and tray of ingredients!

5



Assemble salad

- Cut or tear cooled **ciabatta** into ½-inch pieces.
- Cut **nectarines** into ¼-inch slices.
- Cut **tomato** into ½-inch pieces.
- Add **vinegar**, ½ **tsp** (1 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl. Season with **remaining garlic salt** and **pepper**, then whisk to combine.
- Add **nectarines**, **tomatoes**, **spinach** and **half the ciabatta croutons**, then toss to combine.

3



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, 5-7 min per side.**
- Transfer **chicken** to a plate. Spread **pesto** over top. Set aside to rest, 2-3 min.

6



Finish and serve

- Thinly slice **chicken**.
- Divide **salad** and **chicken** between plates.
- Spoon **any remaining pesto** from the plate over **chicken**.
- Sprinkle **remaining ciabatta croutons** over **salad**.

Measurements
within steps

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

2 | Season turkey

Swap | Turkey Breast Portions

If you've opted to get **turkey breast portions**, season and cook them in the same way the recipe instructs you to cook the **chicken breasts****.

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

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