



St. Jean Baptiste Maple Bacon-Wrapped Chicken

with Goat Cheese Stuffing and Peach Relish



Grill

35 Minutes



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- Chicken Breasts 2 | 4
- Bacon Strips 100 g | 200 g
- Ciabatta Roll 1 | 2
- Asparagus 227 g | 454 g
- Peach 1 | 2
- Red Wine Vinegar 1 tbsp | 2 tbsp
- Shallot 1 | 2
- Chives 7 g | 14 g
- Goat Cheese 1/4 cup | 1/2 cup
- Maple Syrup 2 tbsp | 4 tbsp
- Whole Grain Mustard 1 tbsp | 2 tbsp
- Zesty Garlic Blend 1 tbsp | 2 tbsp

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

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to medium (approx. 400°F).

- Peel, then cut **shallot** into 1/8-inch pieces.
- Thinly slice **chives**.
- Cut four sections off of **peach**, avoiding the pit. Cut each section into 1/4-inch pieces.
- Trim and discard bottom 1 inch from **asparagus**. Transfer to a plate. Drizzle **1 tsp** (2 tsp) **oil** otop. Season with **1 tsp** (2 tsp) **Zesty Garlic Blend**, **salt** and **pepper**. Toss to coat.

- Halve **ciabatta rolls**.

4



Stuff chicken

- Open up **chicken** like a book. Season both sides with **remaining Zesty Garlic Blend**, **salt** and **pepper**.
- Top **one side of each chicken breast** with **goat cheese**, pressing down lightly with fingers to adhere. Fold other side over **filling**.
- Wrap **2 bacon strips** around **each piece of chicken**, ensuring cut side of **chicken** is wrapped firmly. (**TIP:** Overlapping strips by 1 inch helps keep bacon on chicken!)

2



Make relish

- Combine **maple syrup** and **whole grain mustard** in a small bowl.
- Add **shallots**, **peaches**, **vinegar**, **half the maple-mustard mixture** and **1 tbsp** (2 tbsp) **water** to a small pot. Bring to a simmer over high.
- Once simmering, reduce to medium-low. Cook, stirring often, until **peaches** soften slightly and liquid has been absorbed, 2-4 min.
- Remove from heat. Season with **salt** and **pepper**. Stir in **half the chives**.

3



Make garlic-chive butter and prep chicken

- Melt **1 tbsp** (2 tbsp) **butter** in a small microwavable bowl, or in a small pan over low heat. Add **remaining chives** and **1 tsp** (2 tsp) **Zesty Garlic Blend**. Season with **salt** and **pepper**. Stir to mix.
- Pat **chicken** dry with paper towels.
- On a clean cutting board, carefully slice into the centre of **each chicken breast**, parallel to cutting board, leaving 1/2-inch intact on the other end.

5



Grill chicken and asparagus

- Add **chicken** to the grill. Then, close lid and grill, flipping once, until **chicken** is cooked through, 6-8 min per side.**
- Once **chicken** is flipped, add **asparagus** on the other side of the grill. Grill, flipping once, until tender-crisp, 5-7 min.
- When **chicken** and **asparagus** are almost done, add **ciabatta** to grill, cut-sides down. Grill, flipping once, until toasted and lightly charred, 2-4 min.

6



Finish and serve

- Brush **ciabatta** with **garlic-chive butter**.
- Thinly slice **chicken**, if desired.
- Divide **garlic bread**, **chicken** and **asparagus** between plates.
- Drizzle **remaining maple-mustard** over **chicken**.
- Spoon **peach relish** over **chicken**.

* 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 a, as size may vary.