



Grilled Bacon-Wrapped Chicken

with Loaded Baked Potatoes and Caesar-Dressed Broccolini

Long Weekend Grill 45 Minutes



Chicken Breasts +
2 | 4



Maple Syrup
2 tbsp | 4 tbsp



Bacon Strips
100 g | 200 g



BBQ Sauce
4 tbsp | 8 tbsp



Yellow Potato
400 g | 700 g



Caesar Dressing
1 tbsp | 2 tbsp



Monterey Jack
Cheese, shredded
½ cup | 1 cup



Green Onion
2 | 4



Crispy Shallots
28 g | 56 g



Broccolini
170 g | 340 g

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 potatoes

- Before starting, wash and dry all produce. Preheat the oven to 450°F.
- Lightly oil the grill. While you prep, preheat the grill to 400°F over medium heat.

- Halve **potatoes** lengthwise.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Arrange cut-side down.
- Roast in the **bottom** of the oven until tender, 20-22 min.

4



Grill chicken

- Add **chicken** to the grill. Close lid and grill **chicken**, flipping once, until cooked through, 6-8 min per side.**
- When **chicken** is almost done, brush one side with **some maple-BBQ sauce**, then flip. Grill for 30 sec, then repeat with other side.

2



Prep

- Meanwhile, thinly slice **green onion**.
- Trim ends off **broccolini**, then cut any **larger stalks** in half lengthwise, leaving **thinner stalks** whole. Transfer **broccolini** to a plate and drizzle with $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil**. Turn to coat.
- Combine **maple syrup** and **BBQ sauce** in a small bowl. Set aside.

3



Prep chicken

- Meanwhile, pat **chicken** dry with paper towels.
- Season **chicken** with **salt** and **pepper**.
- Wrap two **bacon strips** around **each chicken breast**. (**TIP**: Overlapping the strips by 1 inch helps keep the bacon adhered to the chicken when grilling.)

5



Grill and dress broccolini

- Add **broccolini** to grill. Close lid and grill, turning occasionally, until tender and grill marks appear, 8-10 min.
- Transfer **broccolini** to a plate.
- Spoon **half the Caesar dressing** over top (use all for 4 ppl).
- Gently toss to coat.
- Season with **salt** and **pepper**.

6



Finish and serve

- Divide **potatoes**, **bacon-wrapped chicken** and **Caesar-dressed broccolini** between plates.
- Top **potatoes** with **cheese**, **crispy shallots** and **green onions**.
- Serve **remaining maple-BBQ sauce** 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 to a minimum internal temperature of 74°C/165°F, and bacon to a minimum internal temperature of 71°C/160°F.