







Carb Smart Bacon Taco Salad

with Chipotle Crema and Charred Corn











Smart Meal 25 Minutes

 Add	 Double
	
Chicken Breasts 2 4	Bacon 200 g 400 g

 Customized Protein  Add  Swap or  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](http://www.hellofresh.ca)



	
Bacon Strips 100 g 200 g	Hard Boiled Egg 2 4
	
Chipotle Sauce 2 tbsp 4 tbsp	Spring Mix 113 g 227 g
	
Cheddar Cheese, shredded ½ cup 1 cup	Baby Tomatoes 113 g 227 g
	
Sour Cream 1 2	Green Onion 2 4
	
Lime 1 2	Corn Kernels 113 g 227 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.

Pantry items | Pepper, salt

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, paper towels, slotted spoon, small bowl, whisk, zester

1



Cook bacon

- Before starting, wash and dry all produce.

*2 Double | Bacon

- Cut **bacon** into 1-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon** and **2 tbsp** (4 tbsp) **water**. Cook, flipping occasionally, until crispy, 6-10 min.**
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.

4



Make dressing and salad

- Juice **lime** into the large bowl with **bacon fat**. Whisk to combine. Season with **salt** and **pepper**.
- Add **spring mix**, **green onions**, **tomatoes** and **corn** to the large bowl with **dressing**. Toss to combine.

2



Prep

- Meanwhile, quarter **eggs**, then season with **salt** and **pepper**.
- Halve **tomatoes**.
- Thinly slice **green onions**.
- Zest **lime**.
- Add **sour cream**, **chipotle sauce**, **lime zest** and **1 tbsp** (2 tbsp) **water** to a small bowl, then stir to combine. Set aside.

5



Finish and serve

+ Add | Chicken Breasts

- Divide **salad** between plates.
- Top with **bacon** and **eggs**.
- Sprinkle with **cheese**.
- Drizzle with **chipotle crema**.

3



Char corn

+ Add | Chicken Breasts

- Drain **2 tbsp** (4 tbsp) **bacon fat** into a large bowl, then set aside.
- Discard any remaining bacon fat in the pan.
- Heat the same pan over medium-high heat.
- Add **corn**. Cook, stirring occasionally, until golden, 5-6 min.
- Season with **salt** and **pepper**.

Measurements
within steps

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

1 | Cook bacon

*2 Double | Bacon

If you've opted for **double bacon**, don't overcrowd the pan. Pan-fry **bacon** in batches, if needed.

3 | Char corn and cook chicken

+ Add | Chicken Breasts

Pat chicken dry with paper towels. Season with **salt** and **pepper**. Do not discard **remaining bacon fat**. Heat the pan over medium heat. When hot, add **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.** Drain and discard any remaining fat then use the same pan to char **corn**.

5 | Finish and serve

+ Add | Chicken Breasts

Thinly slice **chicken**. Top plates with **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 bacon to a minimum internal temperature of 71°C/160°F, as size may vary, and cook chicken to a minimum internal temperature of 74°C/165°F.