



# Bacon-Wrapped Chicken

## with Mexican-Style Street Corn Salad

Special

35 Minutes



Chicken Breasts  
2 | 4



Bacon Strips  
100 g | 200 g



Corn Kernels  
113 g | 227 g



Baby Tomatoes  
113 g | 227 g



Chives  
7 g | 14 g



Sour Cream  
3 tbsp | 6 tbsp



Mayonnaise  
2 tbsp | 4 tbsp



White Wine  
Vinegar  
1 tbsp | 2 tbsp



Russet Potato  
2 | 4



Feta Cheese,  
crumbled  
¼ cup | ½ cup



Green Bell  
Pepper  
1 | 2



Garlic Salt  
1 tsp | 2 tsp

**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, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, until tender and golden-brown, 23-25 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

2



### Cook chicken

- Meanwhile, pat **chicken** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- Wrap **2 bacon strips** around **each chicken breast**. (**TIP:** Overlapping strips by ½ inch helps keep bacon on chicken!)
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. Pan-fry until golden, 2-3 min per side.
- Transfer **chicken** to another unlined baking sheet. Roast in the **bottom** of the oven until cooked through, 16-18 min.\*\*
- Carefully wipe the pan clean.

3



### Prep and make dressing

- Meanwhile, halve **tomatoes**.
- Thinly slice **chives**.
- Core, then cut **pepper** into ½-inch pieces.
- Add **mayo**, **sour cream**, **vinegar** and **half the chives** to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.

4



### Char veggies

- When **chicken** is done, reheat the same pan (from step 2) over medium-high.
- When hot, add **peppers** and **corn** to the dry pan. Cover and cook, stirring once halfway through, until **veggies** are 'charred' or dark golden-brown, 5-6 min.
- Remove from heat.
- Add **tomatoes**. Season with **salt** and **pepper**, then toss to combine.

5



### Finish and serve

- Divide **street corn salad** between plates.
- Drizzle **half the dressing** over **corn salad**, then sprinkle with **feta**.
- Divide **bacon-wrapped chicken** and **potatoes** between plates.
- Sprinkle **remaining chives** over top.
- Serve **remaining dressing** 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 and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively, as size may vary.



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