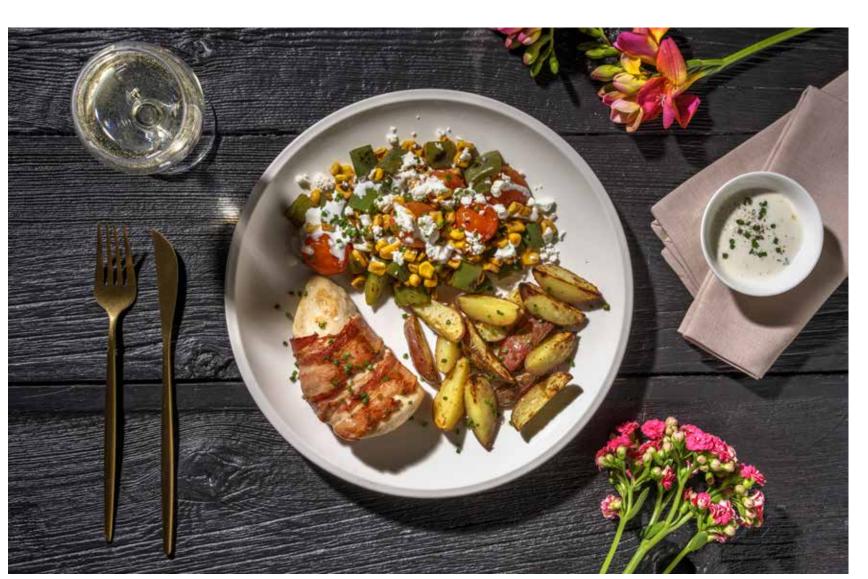


Bacon-Wrapped Chicken

with Mexican-Style Street Corn Salad

Special

35 Minutes





Chicken Breasts •



2 | 4



Corn Kernels



113 g | 227 g

Baby Tomatoes 113 g | 227 g



Chives



7 g | 14 g





Mayonnaise



Vinegar 2 tbsp | 4 tbsp 1 tbsp | 2 tbsp



Russet Potato 2 | 4



crumbled 1/4 cup | 1/2 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. Cooking utensils | 2 Baking sheets, medium bowl, measuring spoons, whisk, large non-stick pan, paper towels



Roast potatoes

- · Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut potatoes into 1/2-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.)



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.



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.



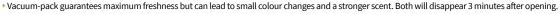
Char veggies

- 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.

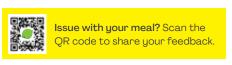


Finish and serve

- 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.



^{**} Cook chicken and bacon to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively, as size may vary.



Measurements

within steps

1 tbsp

(2 tbsp)

oil