



Carb Smart Bacon Taco Salad

with Chipotle Crema and Charred Corn

Carb Smart Quick 25 Minutes



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Bacon Strips



Chicken Breasts



Hard Boiled Egg



Chipotle Sauce



Spring Mix



Cheddar Cheese, shredded



Baby Tomatoes



Sour Cream



Green Onion



Lime



Corn Kernels

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken breasts, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO CHIPOTLE SAUCE

An effortless way to add sweet smoky heat to any dish!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Slotted spoon, zester, large bowl, small bowl, large non-stick pan, whisk, paper towels

Ingredients

	2 Person	4 Person
Bacon Strips	100 g	200 g
Chicken Breasts ♦	2	4
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	3 tbsp	6 tbsp
Green Onion	2	4
Lime	1	2
Corn Kernels	113 g	227 g
Salt and Pepper*		

* Pantry items

** Cook bacon and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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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1



Cook 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 assemble 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.

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Add **chicken** to the same pan (from step 1). Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.**

5



Finish and serve

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

Thinly slice **chicken**. Top **salad** with **chicken**.

Dinner Solved!

3



Char corn

- 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.
- Add **corn**. Cook, stirring occasionally, until golden-brown, 5-6 min.
- Season with **salt** and **pepper**.