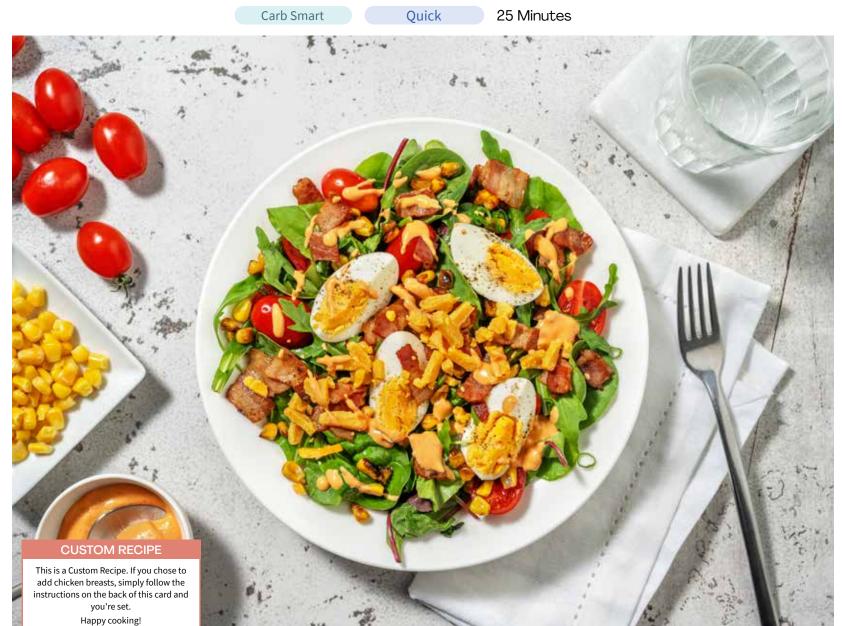


Carb Smart Bacon Taco Salad

with Chipotle Crema and Charred Corn



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Bacon Strips







Hard Boiled Egg







Cheddar Cheese,

shredded

Spring Mix



Baby Tomatoes



Sour Cream



Green Onion



Lime



Corn Kernels

Start here

Before starting, wash and dry all produce.

Measurements, 1 tbsp, (2 tbsp), within steps

4 person Ingredient

Bust out

Slotted spoon, zester, large bowl, small bowl, large nonstick 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.





- Cut **bacon** into 1-inch pieces.
- · Heat a large non-stick pan over mediumhigh 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.



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). Panfry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.**



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.



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.



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!