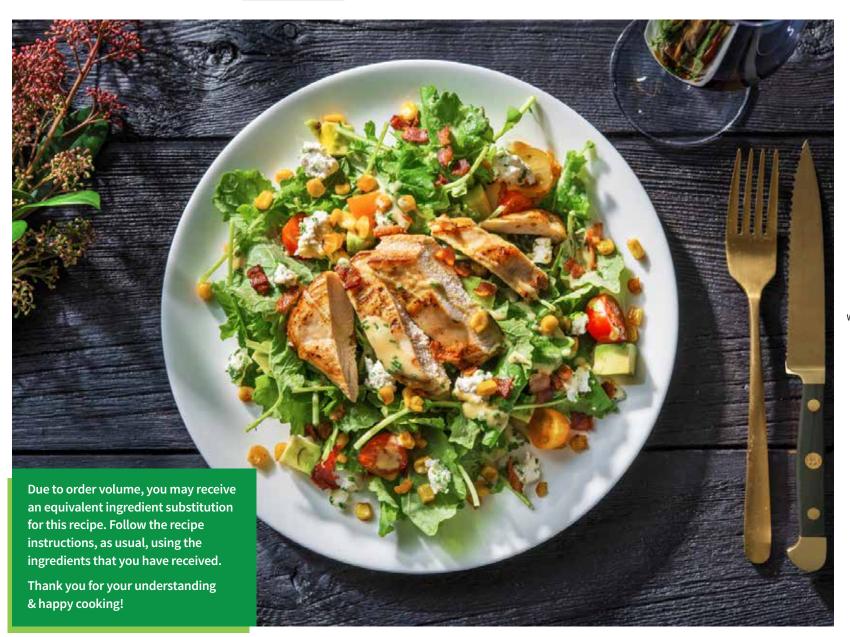


Chicken and Bacon Cobb Salad on Baby Kale

with Avocado and Honey-Mustard Dressing

Special

30 Minutes





Chicken Breasts





Baby Kale







Corn Kernels



Baby Heirloom



Tomatoes





Dijon Mustard

White Wine Vinegar







Goat Cheese



Chives

HELLO BACON

Start here

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

Bust Out

Baking sheet, medium bowl, large bowl, small bowl, whisk, large non-stick pan, paper towels, measuring spoons

Ingredients

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	2 Person	4 Person
Chicken Breasts	2	4
Bacon Strips	100 g	200 g
Baby Kale	113 g	227 g
Corn Kernels	56 g	113 g
Baby Heirloom Tomatoes	113 g	227 g
Avocado	1	2
White Wine Vinegar	2 tbsp	4 tbsp
Dijon Mustard	½ tbsp	1 tbsp
Honey	1 tbsp	2 tbsp
Garlic Salt	1 tsp	1 tsp
Goat Cheese	56 g	113 g
Chives	7 g	7 g
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook to a minimum internal temperature of 71°C/160°F
- *** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Char corn

Heat a large non-stick pan over medium-high heat. When pan is hot, add **corn** to the dry pan. Season with **salt** and **pepper**. Cover and cook, flipping once halfway through cooking, until dark golden-brown, 4-5 min. Transfer to a plate.



Cook bacon

While **corn** chars, pat **chicken** dry with paper towels, then season all over with ½ **tsp garlic salt** (dbl for 4 ppl) and **pepper**. Set aside. Cut the **bacon** into ½-inch pieces. Add the **bacon** to the same dry pan. Cook, stirring often, until crispy, 4-5 min.** Transfer to a paper towellined plate.



Cook chicken

Add the **chicken** to the same pan. Cook, until golden, 3-4 min per side. Transfer **chicken** to a baking sheet. Roast in the **bottom** of the oven, until cooked through, 13-16 min.***



Prep

While the **chicken** cooks, on a clean surface, halve the **tomatoes**. Peel, pit then cut **avocado** into ½-inch pieces. Finely chop the **chives**. Combine the **goat cheese** with **half the chives** in a medium bowl.



Make dressing

Whisk together the honey, Dijon, vinegar and 2 tbsp oil (dbl for 4 ppl) in a large bowl. Stir in the remaining chives. Separate half the dressing to a small bowl and set aside. Add the kale to the large bowl of dressing and toss to combine. Season with salt and pepper. Set aside.



Finish and serve

Divide the **kale** between plates. Top with **charred corn, tomatoes, avocado** and **herby goat cheese**. Slice the **chicken**. Top **salad** with the **chicken**. Sprinkle **bacon** over top. Drizzle with **remaining dressing**.

Dinner Solved!