



Chicken and Bacon Cobb Salad on Baby Kale

with Avocado and Honey-Mustard Dressing

Special

35 Minutes



Chicken Breasts



Bacon Strips



Baby Kale



Canned Corn



Baby Heirloom Tomatoes



Avocado



White Wine Vinegar



Dijon Mustard



Honey



Garlic Salt



Goat Cheese



Chives

HELLO BACON

The perfect salty, crispy salad topper!

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, strainer, large non-stick pan, paper towels, measuring spoons

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Bacon Strips	100 g	200 g
Baby Kale	113 g	226 g
Canned Corn	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	½ tsp	1 tsp
Goat Cheese	56 g	113 g
Chives	7 g	7 g
Oil*		
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 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

Drain and rinse **corn**, then pat dry with paper towels. Heat a large non-stick pan over medium-high heat. When hot, add a **quarter of the corn** (half for 4 ppl) to the dry pan. Season with **salt** and **pepper**. Cover and cook, flipping once halfway through cooking, until dark golden-brown, 5-6 min. Transfer to a plate.



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** and **half the chives** in a medium bowl.



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. On a clean cutting board, 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 towel-lined plate, **reserving ½ tbsp fat** (dbl for 4 ppl) in the pan, then discard remaining.



Make dressing

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



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.**



Finish and serve

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

Dinner Solved!